

**Kalleske**  
BAROSSA VALLEY



**Kalleske Pty Ltd**  
PO Box 650 Greenock SA 5360  
www.kalleske.com | wine@kalleske.com  
T: 08 8563 4000 | F: 08 8563 4001

## 2011 KALLESKE EDUARD SHIRAZ

In 1853 Karl Heinrich 'Eduard' Kalleske and his three siblings together with their parents Johann Georg and Johanne Dorothea migrated from Prussia. They landed in the newly established colony of South Australia and in 1853 they settled at Greenock in the North-Western Barossa Valley and established our Kalleske farm. Eduard and his wife Anna 'Rosina' worked the Kalleske vineyard until the 1880s when their son took over the reins. Today six generations later those old vines are still prospering, thanks to the foresight and hard work of our ancestors. We dedicate this wine to Eduard which is from a selection of old vine Shiraz vineyards planted on our Kalleske property between 1905 to 1971. Hand winemaking and two year hogshead maturation has resulted in a stunning old vine wine destined for long term cellaring.

### GROWING SEASON

Vintage 2011 was the wettest growing season since our first Kalleske vintage in 2002 and certainly the wettest the Barossa has experienced for decades, with double the normal rainfall. It was also much cooler too, resulting in a longer ripening process and vintage being about 3 weeks later than normal. However, once vintage began in mid March, April was dry and warm with fantastic ripening conditions to give a perfect finish to the vintage. The cool weather has resulted in great natural acidity and fresh vibrant flavours in the grapes, with wines more elegant than usual and displaying plenty of florals and spice.

### VINEYARD

Eduard is sourced from three vineyard blocks on the Kalleske property that were planted between 1905 and 1971. Vines are dry grown and produce low yields. The soil is sandy loam with excellent clay subsoil.

### WINEMAKING

The old Shiraz vines were harvested between April 10th and April 13th and the grapes gently destemmed into small open top fermenters. The grapes were fermented for 8-9 days on skins where hand pumpovers were employed twice daily. The must was traditionally pressed and immediately filled to new and seasoned French & American oak hogsheads where it completed fermentation. The wine was matured in hogsheads for two years prior to bottling. Eduard Shiraz is bottled unfinned and unfiltered.

### TASTING NOTES

Eduard Shiraz 2011 is deep red-black in colour. The aroma is powerful and inviting with notes of plum, fruit cake, milk chocolate, sweet spice, black olive and pepper. The palate is full-bodied with generous flavours of red and black berries and plum together with chocolate, coffee and spice complimented by subtle barrel characters. Tannins are prominent but rounded and well integrated adding solid structure. Layered and complex, Eduard is completed by a dry lingering finish. This is a sophisticated wine that is worthy of cellaring for many years.

*This wine is 100% Organic / Biodynamic  
as certified by Australian Certified Organic.*

