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## 2011 KALLESKE GREENOCK SHIRAZ

**Greenock Shiraz** is a single vineyard wine produced from low yielding Shiraz vines on the Kalleske estate at Greenock, in the North-Western Barossa Valley. Cuttings for these vines originate from a vineyard planted on the property in the late 1800s. Today, sixth and seventh generation family members meticulously tend the vines. Traditional winemaking and eighteen months maturation in American and French oak hogsheads has ensured a complex, full-bodied Shiraz which will reward long term cellaring. Greenock Shiraz is a true family estate wine - grown, vintaged and matured on the Kalleske estate.

### 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

Kalleske Greenock Shiraz is sourced from a single vineyard, located on the Western edge of the Greenock Creek in the Northern Barossa Valley. The vineyard consists of shallow, sandy loam soil over superb deep red clay and limestone, providing ideal conditions for Shiraz vines.

### WINEMAKING

The grapes were picked in separate batches over a period of 8 days from April 1st to April 8th. All grapes come from the same individual vineyard, the "Greenock" block. After picking, the grapes were destemmed into open top fermenters. Each batch was fermented warm with hand pump-overs twice a day for an average ferment time of eight days prior to pressing. After pressing off skins the wines were filled to a mix of 30% new and the balance used American and French oak hogsheads. The wines completed primary fermentation and underwent natural malolactic fermentation in barrel. The wine was matured in barrel for eighteen months prior to bottling without fining or filtration.

### TASTING NOTES

Greenock Shiraz 2011 is deep red-black in colour. The inviting bouquet exudes characters of red rose perfume, cherry, cinnamon spice, fruit cake, blackberry and olive. The full bodied palate delivers both red and black fruits complimented with some rustic earthiness and pepper spice as well as subtle background oak. Tannins are mineral but beautifully integrated adding depth and a firm structure. Well balanced, this harmonious wine finishes with lingering fruit purity. Greenock is a complex Barossa Shiraz that will reward careful cellaring.



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

