



Kalleske Pty Ltd

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2011 KALLESKE JOHANN GEORG SHIRAZ

Johann Georg Shiraz is a single vineyard wine produced from an ancient vineyard on our Kalleske estate at Greenock, in the North-Western Barossa Valley. The vineyard was planted in 1875 and the gnarly, dry-grown vines produce extremely low yields. As this wine is from the oldest vineyard on our Kalleske farm, it is a fitting tribute to name the wine in honour of the first Kalleske to migrate to Australia. Johann Georg Kalleske migrated from Prussia to South Australia in 1838 aboard the Prince George. Johann's descendants now meticulously tend the Johann Georg vineyard planted two centuries ago. An amazing wine, produced in tiny quantities and destined for long term cellaring, Johann Georg Shiraz is truly something special.

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

This vineyard was planted in 1875 and produces very low yields of around one tonne per acre from old, gnarly, dry grown vines. The top soil is sandy with excellent clay subsoil.

WINEMAKING

The old Shiraz vines were hand picked on April 8th and the grapes gently destemmed into a small open top fermenter. The grapes were fermented for eight days on skins where hand pumpovers were employed twice daily. The must was basket pressed and immediately filled to new and seasoned French & American oak hogsheads. The wine was matured in hogsheads for two years prior to bottling. Johann Georg Shiraz is bottled unfined and unfiltered.

TASTING NOTES

2011 Johann Georg Shiraz is deep magenta in colour. On the nose there are lifted aromatics of spice, cedar, inviting red fruits, pepper, cinnamon, clove, roast meats, rose perfume, dried herbs, blueberry and nutmeg. The palate is full-flavoured and well balanced with red fruits and spice complimented by subtle background oak. The wine is elegant in weight but still powerful with flavour drive and purity. Savoury flavours of cured meats, a hallmark of Barossa old vine Shiraz, add further complexity and interest. Tannins are fine and lightly grippy adding seamless structure. A lengthy finish completes this distinguished wine. Johann is a superb old vine Barossa Shiraz that whilst drinks well upon release will ultimately benefit from a decade or more in the cellar.



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

