

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 MOPPA SHIRAZ

In 1853 our Kalleske farm and vineyard was established at Moppa, a small sub-district of Greenock in the Barossa's North-West. The Moppa district was a flourishing settlement of pioneering farming families and gold miners. There were few schools in the region, so local parents established the Moppa Public School in 1873 to give their children a formal education. Located on our Kalleske property, generations of the Kalleske family attended this school until its closure in 1935. Sourced entirely from our Kalleske Moppa vineyard, a trace of Viognier and Petit Verdot has been added to this Shiraz giving it a contemporary edge. This is a genuine hand made wine that's been grown, vintaged and matured on our Kalleske estate at Greenock in the North-Western Barossa.

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

Moppa is predominantly Shiraz with a trace of Petit Verdot (10%) and Viognier (5%) blended in for added complexity. Grapes are from ten different blocks on the Kalleske's organic farm, with the oldest of these blocks planted in 1961. The vines are low-yielding and are grown in shallow, sandy loam soil over superb deep red clay, providing ideal conditions for these varieties.

WINEMAKING

The Shiraz was harvested in numerous batches from March 18th to April 14th. The Viognier was harvested on March 18th and co-fermented with a portion of Shiraz. The Petit Verdot is a late ripener and was harvested on April 26th. All batches were fermented warm in open top fermenters with hand pumpovers twice a day during fermentation. After 7 to 14 days on skins the fermented grapes were traditionally pressed. The wine was aged in hogshead barrels for sixteen months. Approximately 25% new American, French, Hungarian and Russian oak was used with the balance seasoned barrels. On completion of maturation, a small portion of Petit Verdot and Shiraz/Viognier was blended for added complexity.

TASTING NOTES

The wine is red-purple in colour. It is immediately attractive with aromas of roses, cherry, blueberry, potpourri, nutmeg, cinnamon and a hint of pepper spice. The medium-full bodied palate is focused with a burst of bright red fruit balanced with subtle background barrel ferment characters. Tannins are fine and tight adding stylish structure. Pure fruit is the hallmark of this wine with spice and graphite adding drive, together with a touch of dried herbs. Muscular but defined, it is extremely well balanced and finishes lengthy with bright fruit and classy tannins. Moppa 2010 is an expressive wine that can be enjoyed now or will cellar well in the medium to long term.



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

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