



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 OLD VINE GRENACHE

Kalleske Old Vine Grenache is made from a low yielding, single vineyard planted in 1935 on our Kalleske estate. Situated on the outskirts of Greenock in the North-Western Barossa Valley, the Kalleske's have been farming this property for over 150 years and the vineyard is now tended by sixth and seventh generation family members. Following picking these dry-grown Grenache grapes were fermented in open fermenters and then gently pressed in our estate winery. The wine was matured in seasoned oak hogsheads for eighteen months giving a complex Grenache wine, which will benefit from 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 Grenache more elegant than usual and displaying plenty of florals and spice.

VINEYARD

Old Vine Grenache is made from a single vineyard planted in 1935 as bush vines on the Kalleske farm. The vineyard soil is shallow sand with light clay subsoil and the grapes are entirely dry-grown ensuring intensely flavoured fruit.

WINEMAKING

Following hand picking on April 27th, grapes were destemmed into an open-top fermenter. The must was warmly fermented using native yeast and gentle hand pumpovers were carried out twice a day for flavour and colour extraction. After fermentation on skins for seven days the must was traditionally pressed and then filled to barrel. The wine was matured in seasoned American and French oak hogsheads for eighteen months prior to bottling.

TASTING NOTES

Old Vine Grenache 2011 is medium red in colour. The nose is very lifted with aromatics of red fruits, raspberry, white pepper spice, perfume, black tea, herbs and musk. The medium-bodied palate is flavoursome with dark cherry, crushed raspberry and rhubarb. The natural tannins are chalky but fine and integrated adding a balanced structure to the wine. Maturation in seasoned barrels has added a savoury complexity. A very long finish of fruit purity completes this stylish wine. This distinguished Grenache drinks well now but is ideally suited for serious cellaring.



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

