



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

## KALLESKE 2011 ROSINA ROSÉ

In 1853 our Kalleske vineyard and farm was established at Greenock in the North-Western Barossa. Old vineyards eclipse the property and a 1940s planting of Grenache is the backbone of this rosé. After specifically harvesting whilst fresh and vibrant, the grapes were wild fermented and partially barrel matured for added complexity. Anna 'Rosina', together with her husband Karl Heinrich 'Eduard' Kalleske farmed our vineyard from 1853 until the 1880s. They were pioneers on our property and in the district of Greenock. This wine pays tribute to their accomplishments. Rosina is a genuine handmade wine that's been grown, vintaged and matured on our 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 Grenache more elegant than usual and displaying plenty of florals and spice.

### VINEYARD

A 1940s planting of Grenache is the basis of this rosé. Combined with the Grenache is a portion of Shiraz (9%) and a dash of Viognier (5%) for added complexity. All vines are grown in sandy loam soil over deep red clay and are all hand pruned.

### WINEMAKING

Grapes were specifically harvested whilst fresh and vibrant to make a genuine rosé wine. Harvested in April, the grapes displayed crisp acidity and bright perfumed fruit flavours. Following crushing, the juice was in contact with the skins for 36 hours for subtle colour extraction prior to pressing. The juice was then wild yeast fermented partially in tank and partially in barrel for added complexity. Following maturation in tank and barrel (on lees) for 3 months the two components were blended together, with the tank portion providing freshness and the barrel component adding extra texture and richness.

### TASTING NOTES

Rosina is vivid cherry red in colour. Lifted aromatics of crushed raspberry, white pepper spice, musk and floral rose perfume emanate from the glass. The palate is fresh and juicy with amazing vibrancy. There are crisp flavours of red berries, sweet herbs and strawberry. Restrained grape sweetness and refreshing but balanced acid are harmoniously complemented with a supple textural richness adding complexity. A generous lingering finish completes this delicious wine.