

**Kalleske**  
BAROSSA VALLEY



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

## 2012 KALLESKE CLARRY'S GSM

**Clarry's** is produced in South Australia's Barossa Valley, by the Kalleske family who have been farming and growing grapes since the 1800s. It is a genuine estate wine - grown, vintaged and matured on the Kalleske estate at Greenock. Clarry's is named in honour of winemaker, Troy Kalleske's, Grandfather, Clarence "Clarry" Kalleske, who farmed the Kalleske vineyards from the late 1920s until his retirement in the 1990s. Clarry was the fourth generation member to tend the vines on the Kalleske family farm, established by his great grandparents who migrated from Prussia to South Australia in 1838 aboard the Prince George. Many years were spent by Clarry pruning, hand-picking and nurturing the Kalleske vineyards.

### GROWING SEASON

Vintage 2012 was a fantastic year. The wines from 2012 are outstanding and up there with 2010 and 2002 as the best wines to come out of our Kalleske winery. Vintage 2012 began with a good growing season of moderate rainfall and normal temperatures. Summer and Autumn were perfect with generally warm sunny days and only a few heat periods but nothing extreme. The weather was generally dry with an occasional shower of rain refreshing the vines. The perfect mid-high 20s weather ensured the grapes ripened steadily and evenly producing outstanding quality.

### VINEYARD

The 2012 Clarry's is a blend of Grenache, Shiraz and Mataro, with all grapes from the Kalleske's organic farm. The Grenache is from low-yielding sandy soils from vines dating back to the 1940s, while the Shiraz and Mataro are sourced from a number of select blocks on the Kalleske estate with soil generally consisting of shallow, sandy loam over superb deep red clay and limestone, providing ideal conditions for these vines.

### WINEMAKING

The Grenache and Mataro blocks were harvested in the first two weeks of April, and the Shiraz blocks were picked over a four week period from early March to early April. All varieties were fermented separately in open top fermenters with hand pumpovers twice a day during fermentation. After seven to fourteen days on skins the fermented grapes were traditionally pressed. To preserve the superb fresh fruit flavours of the Grenache, Shiraz and Mataro, wines were only aged in very old oak hogsheads and only for a limited time of six months. On completion of maturation, components were blended for balanced flavour, texture and complexity.

### TASTING NOTES

Clarry's 2012 is deep purple-red in colour. Emanating from the glass are attractive aromatics of raspberry, black cherry, rose perfume, clove spice, musk and milk chocolate. The palate is round, full and juicy with plenty of red and black fruits. Tannins are extremely fine and add structure and texture to the seamless palate. Limited maturation in seasoned barrels has added complexity while respecting the fruit purity that is the hallmark of this wine. Clarry's is very harmonious and is completed by a lengthy finish. This is an approachable, fruit-driven and opulent wine that is best enjoyed now or over the next five years.

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