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

2012 KALLESKE EDUARD SHIRAZ

In 1853 Karl Heinrich 'Eduard' Kalleske and his three siblings together with their parents Johann Georg and Johanne Dorothea migrated from Prussia. They landed in the newly established colony of South Australia and in 1853 they settled at Greenock in the North-Western Barossa Valley and established our Kalleske farm. Eduard and his wife Anna 'Rosina' worked the Kalleske vineyard until the 1880s when their son took over the reins. Today six generations later those old vines are still prospering, thanks to the foresight and hard work of our ancestors. We dedicate this wine to Eduard which is from a selection of old vine Shiraz vineyards planted on our Kalleske property between 1905 to 1971. Hand winemaking and two year hogshead maturation has resulted in a stunning old vine wine destined for long term cellaring.

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

Eduard is sourced from three vineyard blocks on the Kalleske property that were planted between 1905 and 1971. Vines are dry grown and produce low yields. The soil is sandy loam with excellent clay subsoil.

WINEMAKING

The old Shiraz vines were harvested between March 23rd and April 11th and the grapes gently destemmed into small open top fermenters. The grapes were fermented for 8-12 days on skins where hand pumpovers were employed twice daily. The must was traditionally pressed and immediately filled to new and seasoned French & American oak hogsheads where it completed fermentation. The wine was matured in hogsheads for two years prior to bottling.

TASTING NOTES

Eduard Shiraz 2012 is deep purple-black in colour. Immediately evoking a serious wine, the aroma is intense and lifted with prominent dark fruit, nutmeg, black cherry, fruit cake and chocolate. The palate is full bodied and concentrated. Generous and mouthfilling flavours of pristine black fruits dominate together with subtle barrel ferment complexities. Tannins are solid but polished adding a muscular structure. This is a very layered wine, with intensity, complexity and detail. Densely packed, Eduard is completed by a dry lingering finish. This is a sophisticated wine of the highest calibre and is worthy of cellaring for many years.

BAROSSA