



Kalleske Pty Ltd

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2012 KALLESKE MERCHANT CABERNET SAUVIGNON

In 1838, merchant and miller, Johann Georg Kalleske migrated from Prussia, establishing a new life in South Australia. Today, seven generations later, descendant and fellow merchant and miller, Kym John Kalleske, farms our diverse Kalleske property established at Greenock in the North-Western Barossa in 1853. Continuing the family tradition, Kym is a miller of hay and a merchant of chaff, lamb and grapes. This Merchant Cabernet Sauvignon is a single vineyard wine that's been hand pruned and harvested by Kym. Traditional winemaking and eighteen months in barrel has ensured a full-bodied varietal Cabernet Sauvignon displaying classic structure and richness typical of the Kalleske vineyard.

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

Merchant Cabernet Sauvignon is sourced from a single vineyard that was planted on the Kalleske property at the end of last century. The hand-pruned vines are low-yielding and are grown in shallow, sandy loam soil over superb deep red clay, providing ideal conditions for Cabernet Sauvignon.

WINEMAKING

The grapes were picked on March 28th and then destemmed into an open top fermenter. The must was fermented for 8 days on skins with hand pump-overs twice a day. After pressing off skins the Cabernet was filled to a mix of 30% new and the balance used French oak hogsheads, where the wine underwent natural malolactic fermentation. The Cabernet was matured in barrel for eighteen months prior to bottling.

TASTING NOTES

In colour this wine is intense dark red-purple. On the nose Merchant is inviting and lifted with aromas of blackcurrant, violet, liquorice, dark chocolate, cherry and a hint of mint. The full bodied palate displays weighty varietal fruit including juicy plum, blackberry and wild berries. Oak is subtle and well integrated adding complexity. Tannins are present but being entirely natural they're integrated providing a solid but rounded structure. The wine respects varietal character is powerful but controlled giving good balance. It is long to finish completing a very classy wine. Merchant is a classic Barossa Cabernet that can be equally enjoyed now or in a decade.



This wine is 100% Organic & Biodynamic Certified by Australian Certified Organic.

