



## Kalleske Pty Ltd

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# 2012 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 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**

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 4th, 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 ten 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 2012 is deep red in colour. A very lifted nose displays enticing and evolving aromatics of rose, spice, musk, licorice, malt, clove, raspberry and choc mint. The very inviting aromatics lead to a rich, full-bodied palate. Flavours are ripe, intense, robust and smartly fruit driven displaying unmistakable varietal Grenache character of blackberry, cherry, plum and licorice. Natural tannins are evident adding structure but are extremely fine and well integrated. Very smooth and harmonious 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.

