



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

2012 KALLESKE 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, with Shiraz and Viognier added for extra complexity. 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 hand-made wine that's been grown, vintaged and matured on our Kalleske estate.

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

A 1940s planting of Grenache is the basis of this rosé. Combined with the Grenache is a portion of Shiraz and a dash of Viognier 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 on numerous occasions from February to April, the grapes displayed crisp acidity and bright perfumed fruit flavours. Following crushing, the numerous lots of juice were in contact with the skins for 2 - 24 hours for subtle colour and flavour extraction. The juice was then wild fermented partially in tank and partially in barrel for added complexity. Following maturation in tank and barrel (on lees) for 3 months the components were blended together, with the tank portion providing freshness and the barrel component adding extra texture and richness.

TASTING NOTES

The 2012 Rosina is vivid floral pink in colour. On the nose there are bright lifted aromatics of strawberries and cream, flowers, musk and perfume. The palate is fresh and juicy with mouthfilling flavours of raspberry, cherry and Summer berries. Vibrant and crisp, the palate is balanced with restrained grape sweetness. There is a round textural richness to the wine adding weight and interest. This delicious rosé is completed by a generous lingering finish.