

Kalleske
BAROSSA VALLEY



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2013 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 2013 was a great quality year. However, yields were very low as a result of a very dry season, with less than half the normal growing season rainfall. It was also warmer than average with the dry and warm conditions resulting in vintage being 3 weeks earlier than normal. Importantly though, quality was amazing. Wines are rich, mouthfilling and extremely lengthy.

VINEYARD

The 2013 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 from late March to early April, and the Shiraz blocks were picked over a four week period from mid February to early March. 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 2013 is bright purple-black in colour. It is very lifted with aromas of dark rose perfume, cherries, fruit cake, musk, raspberries, milk chocolate and spice. The palate is very juicy and packed with dense flavours of bright red and black fruits. Full flavoured, round and harmonious, natural chalky tannins add structure and texture. Limited maturation in seasoned barrels has added complexity while respecting the fruit purity that is the hallmark of this wine. Clarry's is solid with enough power but under control giving good balance. It is a mouth filling wine that is completed by a very lengthy finish. This is an approachable, fruit-driven and opulent wine that is best enjoyed now or over the next five years.



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

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