



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

2013 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 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 three weeks earlier than normal. Importantly though, quality was amazing. Wines are rich, mouth filling and extremely lengthy.

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 February 22nd and March 1st and the grapes gently destemmed into small open top fermenters. The grapes were fermented for 8-10 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 for two years prior to bottling.

TASTING NOTES

Eduard Shiraz 2013 is deep crimson red in colour. The aroma is big and inviting with intense black plum, brandied Christmas cake, cherry cola, anise, blackberry, mulberry and Chinese 5 spice layered with toasty oak derived cocoa and roasted coffee. The palate displays an initial broad richness of fruit. It is full-bodied, mouth filling, generous with plush black fruits and plenty of weight. There is intense dry dusty tannin adding structure and backbone. A streak of taught acidity and some minerality throughout the waves of fruit give this fantastic cohesion at such a young age. Oak is tightly wound into the fruit adding complexity. A dry lingering finish completes a solid wine that is worthy of cellaring for a decade or two.