

2013 KALLESKE JMK SHIRAZ VP

JMK Shiraz VP is a luscious fortified Shiraz grown and vintaged on the Kalleske family farm at Greenock in the North-Western Barossa Valley. This wine is dedicated to fifth generation grapegrower, John Malcolm Kalleske (JMK), who has tended the Kalleske family vineyards for more than 50 years. The vineyard for this special wine was hand pruned and harvested by John. JMK Shiraz reflects the dedication of John and the generations before him to the treasured Kalleske vineyard.

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

Kalleske JMK Shiraz VP is sourced from select blocks of the Kalleske vineyard, including the renowned 'Greenock' block. The vineyard blocks consists of shallow, sandy loam soil over superb deep red clay and limestone, providing ideal conditions for Shiraz vines.

WINEMAKING

The grapes were harvested in 2 batches over 2 weeks providing differing sweetness and complexity for the finished wine. Following harvest, the grapes were fermented in open top fermenters with hand pump-overs twice a day. Sweetness and flavours of the fermenting grapes were closely monitored and when at desired levels for each batch, at 3-5 days after harvest, a portion of free-run juice was drained from the fermenters and fortified to arrest the fermentation and retain some natural grape sweetness. A combination of young and old (up to 20 years) brandy spirit was used to fortify the wine, ensuring added complexity. Following fortification, the wine was matured in well seasoned hogsheads for a year. At this time, only the very best barrels were selected to be included in the bottling of this liqueur Shiraz.

TASTING NOTES

JMK Shiraz VP is deep purple-red in colour. Emanating from the glass are enticing aromas of bright perfume, Turkish delight, dark cherry, raisin, chocolate, fruit cake, clove, anise, and mature brandy. Rich and pure fruit flavours dominate the mouth-filling palate which is bright, luscious and full bodied with great intensity. The fruit is complexed with characteristic but balanced brandy spirit. Natural grape sweetness is well restrained, smartly complimenting the primary fruit. Tannins are very fine adding definition and limited oak maturation adds complexity. A suitably dry and persistent finish further enhances this refined fortified Shiraz. JMK is a harmonious and opulent wine that can be enjoyed now or after a decade or more in the cellar.



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