



Kalleske Pty Ltd

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WINE OF AUSTRALIA

0mL 13.5% ALC/VOI

2013 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 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, mouth-filling and extremely lengthy.

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 mid February to early March, 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 2013 Rosina is vivid watermelon pink in colour. On the nose there are bright lifted aromatics of potpourri, raspberry, musk and perfume. The palate is fresh and juicy with mouthfilling flavours of strawberry, cherry and Summer berries. Vibrant and crisp, the palate is balanced with noticeable but restrained grape sweetness. A creamy textural richness adds depth, weight and character to this flavoursome rosé that is completed by a generous lingering finish. Enjoy now.



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