

Kalleske
BAROSSA VALLEY



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2014 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 2014 was an excellent year. The wines from 2014 are strong with deep and vibrant colour, excellent fruit definition and solid but integrated tannin structure ensuring longevity for the wines. The 2014 growing season began with slightly above average Winter rainfall however Spring and early Summer were very dry with 40% less rain than normal. Temperatures were also up with the Spring/Summer growing season being an average of 2 degrees C warmer. However, this dry and warm season changed dramatically in mid February with 100mm of rain falling, the wettest February day in 45 years. This slowed the ripening of the grapes considerably and combined with average mild temperatures in March (25.7 degrees C) a steady ripening of the grapes ensued. This ensured good flavour and moderate sugar development producing outstanding quality.

VINEYARD

The 2014 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 late April, and the Shiraz blocks were picked over four weeks through the month of 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 GSM 2014 is vivid purple in colour. There are inviting and lifted aromatics of wild berries, rose perfume, marzipan, all-spice, raspberry, musk, licorice and a touch of forest earth. The medium-bodied palate is filled with juicy berry fruits. Fresh and bright, slatey tannins add backbone and structure. The hallmark of this well balanced wine is the purity of fruit, respected by limited maturation in seasoned barrels. Very drinkable, this GSM is completed by a 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.