



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

2014 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 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

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 March 17th and March 26th 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 2014 is inky opaque crimson in colour. The aroma displays big obvious fruits including cherries, plums, blackcurrants and brandied prunes. There's also raisins and a slight whiff of liquorice. After time, sweet spice emerges as well as some charming oak. The palate confirms the complexity and expectation inferred by the aroma. The first sip gives you an abundance of freshly picked ripe plums and blackcurrant and then some coffee and prune emerges. Full-bodied and mouth-filling, there is a great touch of fine natural tannin towards the end to titivate after the explosion of intense fruit with stately oak adding further complexity. The finish is what's expected from this venerable old vine Shiraz, very lengthy. Extremely enjoyable now, but this wine will go for 10 years or more.