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Biodynamic as certified by  
Australian Certified Organic.

## 2014 KALLESKE GREENOCK SHIRAZ

**Greenock Shiraz** is a single vineyard wine produced from low yielding Shiraz vines on the Kalleske estate at Greenock, in the North-Western Barossa Valley. Cuttings for these vines originate from a vineyard planted on the property in the late 1800s. Today, sixth and seventh generation family members meticulously tend the vines. Traditional winemaking and eighteen months maturation in American and French oak hogsheads has ensured a complex, full-bodied Shiraz which will reward long term cellaring. Greenock Shiraz is a true family estate wine - grown, vintaged and matured on the Kalleske estate.

### 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

Kalleske Greenock Shiraz is sourced from a single vineyard, located on the Western edge of the Greenock Creek in the Northern Barossa Valley. The vineyard consists of shallow, sandy loam soil over superb deep red clay and limestone, providing ideal conditions for Shiraz vines.

### WINEMAKING

The grapes were picked in separate batches from March 5th to March 14th. All grapes come from the same individual vineyard, the "Greenock" block. After picking, the grapes were destemmed into open top fermenters. Each batch was fermented warm with hand pumpovers twice a day for 8 days on skins prior to pressing. After pressing off skins the wines were filled to a mix of 30% new and the balance used American and French oak hogsheads. The wines completed primary fermentation and underwent natural malolactic fermentation in barrel. The wine was matured in barrel for eighteen months prior to bottling.

### TASTING NOTES

Greenock Shiraz 2014 is opaque purple-black in colour. Very aromatic and inviting, the bouquet displays a complexity of characters including ripe black plum, licorice, toast, baked herbs cocoa and cassis. The rich, full-bodied palate shows immense concentration with plenty of energy. Dark fruits dominate with toasty oak in support. The natural tannins are lightly grippy but very fine adding structure to support the powerful fruit. With layers of complexity this is a very pure but sophisticated wine of great equilibrium that is completed by a solid lingering finish. Greenock is a complex Barossa Shiraz that has a long cellaring future.