

## 2014 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 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 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 on March 26th and then fermented in an open top fermenter with hand pump-overs twice a day. Sweetness and flavours of the fermenting grapes were closely monitored and when at desired levels, at five days after harvest, grape spirit was added, arresting the fermentation to retain some natural grape sweetness. A combination of young and old (up to 22 years) brandy spirit was used to fortify the wine, ensuring added complexity. Following fortification, the wine was matured in well seasoned hogsheads for six months. At this time, only the very best barrels were selected to be included in the bottling of this liqueur Shiraz.

### TASTING NOTES

2014 JMK is vivid inky purple in colour. Inviting aromatics leap from the glass including macerated blackberries, anise, kirsch, marzipan, cassis, chocolate, raisins, musk and floral perfume. The full-bodied palate is rich and generous showing complex dark fruits balanced with a gently warming brandy spirit and controlled natural grape sweetness. Bright and intense in flavour, dense tannins add solid structure and definition. A vibrant fruit finish of incredible length completes this extremely well balanced fortified Shiraz. JMK is a harmonious, soft and opulent wine that can be enjoyed now whilst young and vibrant however the 2014 vintage will strongly reward patience in the cellar for decades to come.



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