



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

## 2014 KALLESKE JOHANN GEORG SHIRAZ

**Johann Georg Shiraz** is a single vineyard wine produced from an ancient vineyard on our Kalleske estate at Greenock, in the North-Western Barossa Valley. The vineyard was planted in 1875 and the gnarly, dry-grown vines produce extremely low yields. As this wine is from the oldest vineyard on our Kalleske farm, it is a fitting tribute to name the wine in honour of the first Kalleske to migrate to Australia. Johann Georg Kalleske migrated from Prussia to South Australia in 1838 aboard the Prince George. Johann's descendants now meticulously tend the Johann Georg vineyard planted two centuries ago. An amazing wine, produced in tiny quantities and destined for long term cellaring, Johann Georg Shiraz is truly something special.

### 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

This vineyard was planted in 1875 and produces very low yields of around one tonne per acre from old, gnarly, dry grown vines. The top soil is sandy with excellent clay subsoil.

### WINEMAKING

The old Shiraz vines were handpicked on March 26th and the grapes destemmed into a small open top fermenter. The grapes were fermented for eight days on skins where hand pumpovers were employed twice daily. The must was pressed and immediately filled to new and seasoned French oak hogsheads. The wine was matured for two years prior to bottling.

### TASTING NOTES

2014 Johann has an incredible colour; from the moment you start to pour it into the glass you take notice. It is extremely dark magenta-black-purple in colour. The aroma is full-on. Big bass notes of blackberries, cherries, plums, prunes, jubes, hollyhock and port wine jelly are the immediate characters. Then the wine transitions to showing aromas of smoke house, bacon and Chinese five spice, in particular some star anise. Generous and plump, upfront juicy black fruit on the full-bodied palate is balanced beautifully by aft acidity. The fruit is at the fore with classy oak restrained in the background. Then the tannins appear, visible but super fine in nature adding a refreshing dryness. The length is incredible, completing this distinguished old vine Barossa Shiraz. 2014 Johann is a rich fruit driven complex wine that will ultimately benefit from a decade or two in the cellar.