



2014 KALLESKE MERCHANT CABERNET SAUVIGNON

In 1838, merchant and miller, Johann Georg Kalleske migrated from Prussia, establishing a new life in South Australia. Today, seven generations later, descendant and fellow merchant and miller, Kym John Kalleske, farms our diverse Kalleske property established at Greenock in the North-Western Barossa in 1853. Continuing the family tradition, Kym is a miller of hay and a merchant of chaff, lamb and grapes. This Merchant Cabernet Sauvignon is a single vineyard wine that's been hand pruned and harvested by Kym. Traditional winemaking and eighteen months in barrel has ensured a full-bodied varietal Cabernet Sauvignon displaying classic structure and richness typical of the 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

Merchant Cabernet Sauvignon is sourced from a single vineyard that was planted on the Kalleske property at the end of last century. The hand-pruned vines are low-yielding and are grown in shallow, sandy loam soil over superb deep red clay, providing ideal conditions for Cabernet Sauvignon.

WINEMAKING

The grapes were picked on April 7th and then destemmed into an open top fermenter. The must was fermented for ten days on skins with hand pump-overs twice a day. After pressing off skins the Cabernet was filled to a mix of 30% new and the balance used French oak hogsheads, where the wine underwent natural malolactic fermentation. The Cabernet was matured in barrel for fourteen months prior to bottling.

TASTING NOTES

Merchant Cabernet 2014 is bright red-purple in colour. There are inviting aromatics of blackcurrant, cedar, aniseed, dark chocolate and cherry. The palate is medium bodied with varietal juicy fruit. Tannins are prominent but very fine adding definition, structure and age-worthiness. Integrated oak adds complexity. A lengthy finish completes a classic Barossa Cabernet that can be equally enjoyed now or in a decade.



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