

Kalleske
BAROSSA VALLEY



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2014 KALLESKE MOPPA SHIRAZ

In 1853 our Kalleske farm and vineyard was established at Moppa, a small sub-district of Greenock in the Barossa's North-West. The Moppa district was a flourishing settlement of pioneering farming families and gold miners. There were few schools in the region, so local parents established the Moppa Public School in 1873 to give their children a formal education. Located on our Kalleske property, generations of the Kalleske family attended this school until its closure in 1935. Sourced entirely from our Kalleske Moppa vineyard, a trace of Viognier and Petit Verdot has been added to this Shiraz giving it a contemporary edge. This is a genuine hand made wine that's been grown, vintaged and matured on our Kalleske estate at Greenock in the North-Western Barossa.

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

Moppa is predominantly Shiraz with a trace of Petit Verdot (10%) and Viognier (5%) blended in for added complexity. Grapes are from ten different blocks on the Kalleske's organic farm, with the oldest of these blocks planted in 1961. The vines are low-yielding and are grown in shallow, sandy loam soil over superb deep red clay, providing ideal conditions for these varieties.

WINEMAKING

The Shiraz was harvested in numerous batches from March 3rd to March 24th. The Viognier was harvested on March 3rd and co-fermented with a portion of Shiraz. The Petit Verdot is a late ripener and was harvested on April 23rd. All batches were wild fermented in open top fermenters with hand pumpovers twice a day during fermentation. After 7 to 12 days on skins the fermented grapes were traditionally pressed. The wine was aged in hogshead barrels for fourteen months. Approximately 25% new French, American and Hungarian oak was used with the balance seasoned barrels. On completion of maturation, a small portion of Petit Verdot and Shiraz/Viognier was blended for added complexity.

TASTING NOTES

Moppa 2014 is inky purple in colour. It's alive with scent, displaying attractive aromatics of fruit cake, chocolate, flowers, dried herbs, musk, vanilla custard and cinnamon spice. The palate is full-bodied and initially greets you with juicy red-black fruits followed by toasty hazel-nutty oak and chocolate. The tannin profile is superb, fine grained but fleshy adding texture and definition. Well structured, this is a complex and well balanced wine with fruit at the fore but background oak in support. Generous in flavour, it's completed by a very lengthy finish. Moppa 2014 is an expressive Shiraz that can be enjoyed now or will cellar well in the medium to long term.



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

BAROSSA