



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

2014 KALLESKE OLD VINE GRENACHE

Kalleske Old Vine Grenache is made from a low yielding, single vineyard planted in 1935 on our Kalleske estate. Situated on the outskirts of Greenock in the North-Western Barossa Valley, the Kalleske's have been farming this property for over 150 years and the vineyard is now tended by sixth and seventh generation family members. Following picking these dry-grown Grenache grapes were fermented in open fermenters and then gently pressed in our estate winery. The wine was matured in seasoned oak hogsheads for eighteen months giving a complex Grenache wine, which will benefit from cellaring.

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

Old Vine Grenache is made from a single vineyard planted in 1935 as bush vines on the Kalleske farm. The vineyard soil is shallow sand with light clay subsoil and the grapes are entirely dry-grown ensuring intensely flavoured fruit.

WINEMAKING

Following hand picking on April 16th, grapes were destemmed into an open-top fermenter. The must was warmly fermented using native yeast and gentle hand pumpovers were carried out twice a day for flavour and colour extraction. After fermentation on skins for thirteen days the must was traditionally pressed and then filled to barrel. The wine was matured in seasoned American and French oak hogsheads for eighteen months prior to bottling.

TASTING NOTES

Old Vine Grenache 2014 is deep red in colour. A very lifted nose displays strong varietal aromatics of rose perfume, clove spice, musk and raspberry, as well as mint, chocolate and a touch of herbs. The palate is full-flavoured. Ripe and juicy with raspberry, cherry and a hint of licorice. There are super-fine natural tannins adding structure and poise. Harmony and purity of fruit are the hallmarks of this wine, completed by a lengthy finish. This distinguished Grenache drinks well now but is ideally suited for serious cellaring.