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## 2015 KALLESKE CLARRY'S GSM

Clarry's is produced in South Australia's Barossa Valley, by the Kalleske family who have been farming and growing grapes since the 1800s. It is a genuine estate wine - grown, vintaged and matured on the Kalleske estate at Greenock. Clarry's is named in honour of winemaker, Troy Kalleske's, Grandfather, Clarence "Clarry" Kalleske, who farmed the Kalleske vineyards from the late 1920s until his retirement in the 1990s. Clarry was the fourth generation member to tend the vines on the Kalleske family farm, established by his great grandparents who migrated from Prussia to South Australia in 1838 aboard the Prince George. Many years were spent by Clarry pruning, hand-picking and nurturing the Kalleske vineyards.

### GROWING SEASON

Vintage 2015 produced excellent wines. It began with a wet Winter followed by a very dry growing season with less than half the average rainfall. Spring was warmer than average leading to an earlier budburst and early vintage. Summer brought average temperatures, ensuring the dry conditions were not stressful to the vines, and a slow even ripening ensued. Quality is brilliant, certainly one of the highlights in recent years.

### VINEYARD

The 2015 Clarry's is a blend of Grenache, Shiraz and Mataro, with all grapes from the Kalleske's organic farm. The Grenache is from low-yielding sandy soils from vines dating back to the 1940s, while the Shiraz and Mataro are sourced from a number of select blocks on the Kalleske estate with soil generally consisting of shallow, sandy loam over superb deep red clay and limestone, providing ideal conditions for these vines.

### WINEMAKING

The Grenache and Mataro blocks were harvested from mid March to early April, and the Shiraz blocks were picked from late February to late March. All varieties were fermented separately in open top fermenters with hand pumpovers twice a day during fermentation. After seven to fourteen days on skins the fermented grapes were traditionally pressed. To preserve the superb fresh fruit flavours of the Grenache, Shiraz and Mataro, wines were only aged in very old oak hogsheads and only for a limited time of four months. On completion of maturation, components were blended for balanced flavour, texture and complexity.

### TASTING NOTES

Clarry's GSM 2015 is vivid purple-red in colour. There are bright aromatics emanating from the glass including raspberry, musk perfume, mixed candy and sarsaparilla as well as savoury spice and dried herbs. The palate is round, mouth-filling and full flavoured with juicy crushed berry fruits. The natural tannins are extremely fine and add structure and texture to the seamless palate. Radiant purity of fruit is the hallmark of this wine, with very limited seasoned barrel maturation adding complexity and softness. Shiraz, Grenache and Mataro all work in harmony together delivering a layered wine with rich lively fruits balanced by a touch of earth and spice. A lingering finish completes this GSM. Clarry's is an approachable, fruit-driven and opulent wine that is best enjoyed now or over the next five years.



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

BAROSSA