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2015 KALLESKE JMK SHIRAZ VP

JMK Shiraz VP is a luscious fortified Shiraz grown and vintaged on the Kalleske family farm at Greenock in the North-Western Barossa Valley. This wine is dedicated to fifth generation grapegrower, John Malcolm Kalleske (JMK), who has tended the Kalleske family vineyards for more than 50 years. The vineyard for this special wine was hand pruned and harvested by John. JMK Shiraz reflects the dedication of John and the generations before him to the treasured Kalleske vineyard.

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

Kalleske JMK Shiraz VP is sourced from select blocks of the Kalleske vineyard. The vineyard consists of shallow, sandy loam soil over superb deep red clay and limestone, providing ideal conditions for Shiraz vines.

WINEMAKING

The grapes were harvested on March 10th and then fermented in an open top fermenter with hand pump-overs twice a day. Sweetness and flavours of the fermenting grapes were closely monitored and when at desired levels, at six days after harvest, grape spirit was added, arresting the fermentation to retain some natural grape sweetness. A combination of young and old (up to 22 years) brandy spirit was used to fortify the wine, ensuring added complexity. The wine was pressed off skins after nine days and then matured in well seasoned hogsheads for six months. At this time, only the very best barrels were selected to be included in the bottling of this liqueur Shiraz.

TASTING NOTES

2015 JMK is deep, dark mauve-violet in colour. The aromatics are very attractive and complex. The first wave of aroma is carried by a warm dose of inviting brandy spirit followed by big berried fruit, predominantly blackberry and mulberry. After a swirl the background comes into focus showing coffee, liquorice and a fresh lemon thyme note. The rich and full-bodied palate greets you with striking but balanced sweetness offset with restrained spirit warmth. Each mouthful explodes with lashings of the blackberry fruit continuing from the nose. The natural Shiraz tannins add structure and transition the sweetness into welcome subtle dryness adding a clean and very lengthy finish. JMK is a complex and harmonious wine that can be enjoyed now whilst young and vibrant however the 2015 vintage will strongly reward patience in the cellar for decades to come.



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

BAROSSA