

Kalleske
BAROSSA VALLEY



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2015 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 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

Moppa is predominantly Shiraz with a trace of Petit Verdot (10%) and Viognier (3%) 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 February 23rd to March 17th. One lot of Shiraz was co-fermented on the skins of Viognier which had been harvested on February 16th. The Petit Verdot is a late ripener and was harvested on April 1st. All batches were wild fermented in open top fermenters with hand pumpovers twice a day during fermentation. After 7 to 14 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 portion of Petit Verdot and Shiraz/Viognier was blended for added complexity.

TASTING NOTES

2015 Moppa Shiraz is deep purple-red in colour. It is profoundly lifted and alluring with aromatics of dark berries, fresh flowers, mocha, sage and a hint of white pepper. The full-bodied palate is rich and flavoursome. There are juicy black fruits set on a background of fine chewy tannins. Subtle nutty barrel ferment characters are well integrated adding another dimension to this bountiful wine. The finish is completed with lingering dry tannins balanced with opulent fruit. Moppa 2015 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.

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