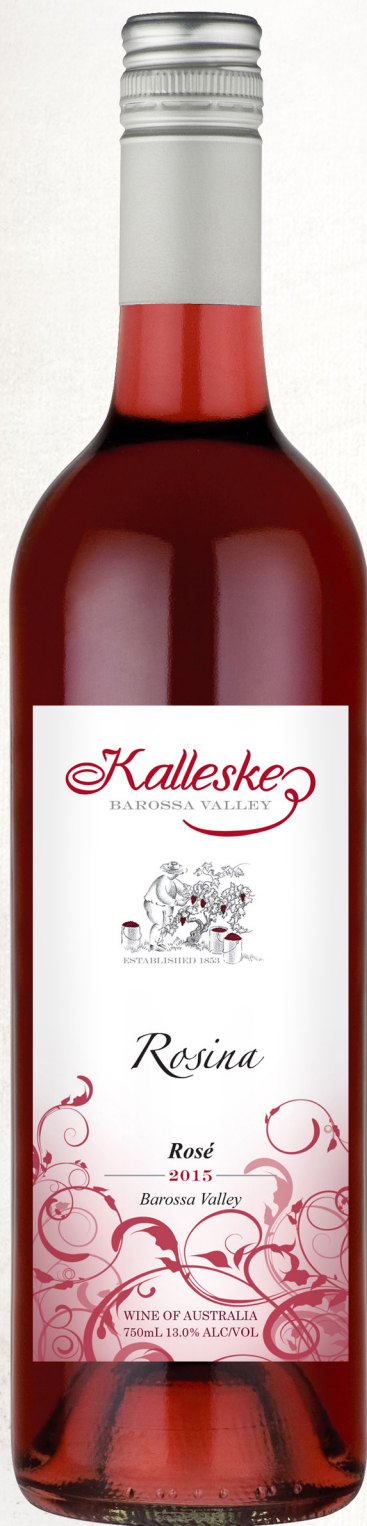


1853

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

2015 KALLESKE ROSINA ROSÉ

In 1853 our Kalleske vineyard and farm was established at Greenock in the North-Western Barossa. Old vineyards eclipse the property and a 1940s planting of Grenache is the backbone of this rosé, with Shiraz and Viognier added for extra complexity. After specifically harvesting whilst fresh and vibrant, the grapes were wild fermented and partially barrel matured for added complexity. Anna 'Rosina', together with her husband Karl Heinrich 'Eduard' Kalleske farmed our vineyard from 1853 until the 1880s. They were pioneers on our property and in the district of Greenock. This wine pays tribute to their accomplishments. Rosina is a genuine hand-made wine that's been grown, vintaged and matured on our Kalleske estate.

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

A 1940s planting of Grenache is the basis of this rosé. Combined with the Grenache is a portion of Shiraz and a dash of Viognier for added complexity. All vines are grown in sandy loam soil over deep red clay and are all hand pruned.

WINEMAKING

Grapes were specifically harvested whilst fresh and vibrant to make a genuine rosé wine. Harvested on numerous occasions from early February to late March, the grapes displayed crisp acidity and bright perfumed fruit flavours. Following crushing, the numerous lots of juice were in contact with the skins for 2-12 hours for subtle colour and flavour extraction. The juice was then wild fermented partially in tank and partially in barrel for added complexity prior to blending and bottling.

TASTING NOTES

The 2015 Rosina is vivid rose-pink in colour. Emanating from the glass are aromatics of raspberry, sweet-sour cherry, strawberries and cream, nectarine, musk perfume and jasmine. The palate is bright, fresh and juicy with flavours of crushed red berries and watermelon. Vibrant and crisp, the wine is balanced with noticeable but restrained grape sweetness. A touch of creamy texture adds depth and character to this flavoursome rosé that is completed by a generous lingering finish. Enjoy now.

BAROSSA