



## 2016 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 2016 was hot and dry resulting in grapes ripening earlier than average. Winter and Spring rainfall was down by 38% whilst growing season temperatures were up by three degrees. Some welcome rain came at the end of January refreshing the vines and giving them good moisture to ripen to maturity. Yields from 2016 are solid and importantly quality is stunning. 2016 is certainly a star vintage with bright intense wines of great flavour intensity and inherent balance.

### VINEYARD

The 2016 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, Shiraz and Mataro blocks were harvested from February 15th through to April 5th. 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

2016 Clarry's GSM is dark red-purple in colour. The aromatics are amazing. There is a captivating display of vivid plum, rose florals, candy, spice and blackberry. Equally engaging is the medium bodied, full flavoured palate. Juicy berries splash throughout the ripe and smooth palate. Intense pure fruit is the drive of this wine whilst fine supple tannins and mineral nuances add structure and complexity. A very lengthy finish completes this well-balanced 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.