

Kalleske
BAROSSA VALLEY



1853

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

2016 KALLESKE EDUARD SHIRAZ

In 1853 Karl Heinrich 'Eduard' Kalleske and his three siblings together with their parents Johann Georg and Johanne Dorothea migrated from Prussia. They landed in the newly established colony of South Australia and in 1853 they settled at Greenock in the North-Western Barossa Valley and established our Kalleske farm. Eduard and his wife Anna 'Rosina' worked the Kalleske vineyard until the 1880s when their son took over the reins. Today six generations later those old vines are still prospering, thanks to the foresight and hard work of our ancestors. We dedicate this wine to Eduard which is from a selection of old vine Shiraz vineyards planted on our Kalleske property between 1905 to 1971. Hand winemaking and two year hogshead maturation has resulted in a stunning old vine wine destined for long term cellaring.

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 3 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

Eduard is sourced from three vineyard blocks on the Kalleske property that were planted between 1905 and 1971. Vines are dry grown and produce low yields. The soil is sandy loam with excellent clay subsoil.

WINEMAKING

The old Shiraz vines were harvested between March 4th and March 7th and the grapes gently destemmed into small open top fermenters. The grapes were fermented for 10-14 days on skins where hand pumpovers were employed twice daily. The must was traditionally pressed and immediately filled to new and seasoned French & American oak hogsheads where it completed fermentation. The wine was matured for two years prior to bottling.

TASTING NOTES

Eduard Shiraz 2016 is inky purple-black in colour.

The aroma is intense and immediately evokes a serious wine. There are lashings of black fruit, dark chocolate and raisin complemented with dried herbs, violets and classy French oak.

The palate is concentrated, full-bodied and oozes power but at the same time is beautifully balanced. Mouth-filling with generous flavours of rich dark fruits combined with integrated and subtle barrel ferment complexities. This is a multidimensional Shiraz of stature and superbly proportioned. The natural tannins are fine and polished adding a muscular structure and definitive line. Eduard is densely packed, very layered, harmonious and is completed with a dry lingering finish. This venerable old vine Shiraz can be enjoyed now but will cellar for a decade or more.

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