

Kalleske
BAROSSA VALLEY



Kalleske Pty Ltd

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2016 KALLESKE MERCHANT CAB SAUV

In 1838, merchant and miller, Johann Georg Kalleske migrated from Prussia, establishing a new life in South Australia. Today, seven generations later, descendant and fellow merchant and miller, Kym John Kalleske, farms our diverse Kalleske property established at Greenock in the North-Western Barossa in 1853. Continuing the family tradition, Kym is a miller of hay and a merchant of chaff, lamb and grapes. This Merchant Cabernet Sauvignon is a single vineyard wine that's been hand pruned and harvested by Kym. Traditional winemaking and maturation in new and seasoned French oak hogsheads has ensured a full-bodied varietal Cabernet Sauvignon displaying classic structure and richness typical of the Kalleske vineyard.

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

Merchant Cabernet Sauvignon is sourced from a single vineyard that was planted on the Kalleske property at the end of last century. The hand-pruned vines are low-yielding and are grown in shallow, sandy loam soil over superb deep red clay, providing ideal conditions for Cabernet Sauvignon.

WINEMAKING

The grapes were picked on March 31st and then destemmed into an open top fermenter. The must was fermented for twelve days on skins with hand pump-overs twice a day. After pressing off skins the Cabernet was filled to a mix of 30% new and the balance used French oak hogsheads, where the wine underwent natural malolactic fermentation. The Cabernet was matured in barrel for thirteen months prior to bottling without fining or filtration.

TASTING NOTES

In colour this wine is intense deep red.

Merchant is inviting and lifted with aromas of blackcurrant, dark chocolate, cedar, violet and a hint of mint. The full bodied palate displays weighty varietal fruit including blackberry and juicy plum. It is warming yet fresh at the same time. The classy French oak is subtle and well integrated adding complexity. Tannins are present but being entirely natural they're integrated providing a solid but rounded structure. The wine respects varietal character, is full-flavoured and very controlled. This harmonious and distinguished wine is completed with a very long finish. Merchant is a classic Barossa Cabernet that can be equally enjoyed now or in a decade.



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