

Kalleske
BAROSSA VALLEY



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2016 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 Petit Verdot and Viognier 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 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

Moppa is predominantly Shiraz with a trace of Petit Verdot (7%) 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 24th to March 16th. One lot of Shiraz was co-fermented on the skins of Viognier which had been harvested on February 22nd. The Petit Verdot is a late ripener and was harvested on April 5th. 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 thirteen 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. The wine was bottled unfiltered and unfiltered.

TASTING NOTES

Moppa Shiraz 2016 is dark purple-black in colour. It is bright and fragrant. There are lifted aromatics of blueberry, musk, milk chocolate, cinnamon spice and potpourri. The palate is rich, smooth and full bodied. It is juicy and bursting with flavours of red and black fruits. Subtle oak adds complexity without detracting from the primary bright fruits. The natural tannins are fine and well integrated giving stylish structure. The overall balance is very harmonious making this an easy drinking but intensely flavoured and deep Shiraz. Rich and opulent the wine is long to finish with pure fruits dominating. Moppa 2016 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.