





Kalleske Pty Ltd

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2016 KALLESKE OLD VINE GRENACHE Kalleske Old Vine Grenache is made from a low yielding, single vineya

Kalleske Old Vine Grenache is made from a low yielding, single vineyard planted in 1935 on our Kalleske estate. Situated on the outskirts of Greenock in the North-Western Barossa Valley, the Kalleske's have been farming this property for over 150 years and the vineyard is now tended by sixth and seventh generation family members. Following picking these dry-grown Grenache grapes were fermented in open fermenters and then gently pressed in our estate winery. The wine was matured in seasoned oak hogsheads giving a complex Grenache wine, which will benefit from 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

Old Vine Grenache is made from a single vineyard planted in 1935 as bush vines on the Kalleske farm. The vineyard soil is shallow sand with light clay subsoil and the grapes are entirely dry-grown ensuring intensely flavoured fruit.

WINEMAKING

Following hand picking on March 22nd. grapes were destemmed into an open-top fermenter. The must was warmly fermented using native yeast and gentle hand pumpovers were carried out twice a day for flavour and colour extraction. After fermentation on skins for nine days the must was traditionally pressed and then filled to barrel. The wine was matured in seasoned American and French oak hogsheads for thirteen months prior to bottling.

TASTING NOTES

Old Vine Grenache 2016 is rich purple-red in colour. There is a very lifted aroma of enticing musk, rose, clove spice, dark cherry and a hint of choc mint. The very inviting aromatics lead to a full-bodied, rich and rounded palate. Flavours are ripe, intense, robust and smartly fruit driven displaying unmistakable varietal Grenache character of plum, blackberry and licorice. Natural tannins are evident adding structure but are extremely fine and well integrated. Maturation in seasoned oak has given added depth but importantly allowed the fruit to be foremost. Very smooth and harmonious a very long finish of varietal purity completes this stylish wine. This distinguished Grenache drinks well now but is ideally suited for serious cellaring.





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