



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

2016 KALLESKE ROSINA ROSÉ

In 1853 our Kalleske vineyard and farm was established at Greenock in the North-Western Barossa. Old vineyards eclipse the property and a 1940s planting of Grenache is the backbone of this rosé, with Shiraz added for extra complexity. After specifically harvesting whilst fresh and vibrant, the grapes were wild fermented and partially barrel matured for added complexity. Anna 'Rosina', together with her husband Karl Heinrich 'Eduard' Kalleske farmed our vineyard from 1853 until the 1880s. They were pioneers on our property and in the district of Greenock. This wine pays tribute to their accomplishments. Rosina is a genuine hand-made wine that's been grown, vintaged and matured on our Kalleske estate.

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

A 1940s planting of Grenache is the basis of this rosé. Combined with the Grenache is a portion of Shiraz for added complexity. All vines are grown in sandy loam soil over deep red clay and are all hand pruned.

WINEMAKING

Grapes were specifically harvested whilst fresh and vibrant to make a genuine rosé wine. Harvested from February 15th to 19th the grapes displayed crisp acidity and bright perfumed fruit flavours. Following crushing, the numerous lots of juice were in contact with the skins for 2-8 hours for subtle colour and flavour extraction. The juice was then wild yeast fermented. Prior to bottling a small amount of unfermented juice was blended back to add a touch of natural residual sweetness.

TASTING NOTES

Rosina 2016 is an attractive misty-rose pink colour. The aroma is bursting with bright fragrance including crushed raspberry, fresh jasmine flower, musk and strawberry. The palate is fresh and juicy with flavours of watermelon and crunchy cranberry. Crisp and vibrant, a hint of restrained grape sweetness adds harmony. It's a very lengthy rosé with a radiant finish. Enjoy now.