





Kalleske Pty Ltd

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Kalleske Rosina Rosé WINE OF AUSTRAL



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

2017 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 2017 was stunning. The vines got off to a fantastic start with a wetter than average Winter and mild Spring. Summer brought typically average warm conditions with some excellent rainfall, twice the average. This kept the vines in superb condition for steady ripening into Autumn which remained dry with warm sunny days and cool nights. Yields from 2017 are good and quality is exceptional.

VINEYARD

A selection of Shiraz is combined with a 1940s planting of Grenache to make a fruit-driven complex rose. 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 March 8th to 22nd 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 - 36 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 2017 is vivid watermelon-pink in colour.

Bursting from the glass are lifted aromatics of musk, perfume, rose petals, strawberries and jasmine. It is extremely inviting and attractive.

The juicy palate oozes freshness with zesty berry fruits harmonised with a touch of creaminess. There is well-balanced faint natural grape sweetness adding mouthfeel and generosity which is then framed by light subtle acidity. This is a radiant and flavoursome rosé that is completed by a lengthy finish of bright fruits. Enjoy now.