

KALLESKE 2007 OLD VINE GRENACHE

Old Vine Grenache is produced in South Australia's Barossa Valley, by the Kalleske family who have been farming and growing grapes since the 1800s. It is a genuine estate wine - grown, vintaged and matured on the Kalleske estate at Greenock.

Growing Season:

2007 was a drought affected vintage with a warm growing season and one of the driest winters on record. Intermittent summer rainfall refreshed the vines and enabled them to remain remarkably vibrant and take them through to ripening and harvest. The drought conditions resulted in reduced yields by about thirty percent but importantly quality from 2007 is very good.

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 picking on the 4th April, grapes were destemmed into an open-top fermenter. The must was warmly fermented using native yeast and ferment temperatures reached up to 33 degrees celsius. Gentle hand pumpovers were carried out twice a day for flavour and colour extraction. After fermentation on skins for thirteen days the must was traditionally basket pressed and then filled to barrel. The wine was matured in American and French oak hogsheads for two years prior to bottling. An intense, rich and robust Barossa Grenache.

Tasting Notes:

The wine is deep red in colour. The nose displays enticing aromas of raspberry, licorice, rose petal and dusty pepper spice. On the full-bodied palate there are flavours of fleshy fruit, cherries and a touch of earth. Tannins are fine and tight and a layered structure enhances this complex wine. The finish lingers for a very long time with intense Grenache flavours. This distinguished wine drinks well now but is ideally suited for serious cellaring.



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