

1853

# Kalleske

BAROSSA VALLEY



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## BIODYNAMIC BARREL PROJECT

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2015  
Vintage



BAROSSA

# INTRODUCTION

In 1853 our Kalleske farm was established at Moppa, just north of the village of Greenock in South Australia's Barossa Valley. Six generations of our family have farmed this diverse property of vineyard, sheep, cattle and cropping with each generation being vigilant in preserving and enhancing the natural environment. Sustainability and ongoing environmental practices are at the core of our Kalleske farming, grapegrowing and winemaking with all operations certified organic and biodynamic. Organic/biodynamic farming is not only good for the environment but it ensures the grapes produced are balanced and wholesome with vitality and integrity that reflect their origins of our Kalleske vineyard.

As biodynamics is a fundamental part of our philosophy, it was a natural extension for us to explore the use of biodynamic barrels, so that is what we did when the French Cooper, Tonnellerie Bordelaise, invited us to be the first in Australia to use their Biodynamic barrels. In 2010, Tonnellerie Bordelaise started a new project - to harvest wood based on existing biodynamic/moon cycle principles. Small lots in the Chateauroux and Loches forest were harvested on specific days (flower/fruit/root days). After a few months the staves were split on corresponding days. Then manufacture and toasting occurred on the same moon cycle as harvesting and splitting.



The effect of the moon and planetary cycles on plants has been well documented over time. Each day (or part of a day) can be defined as a flower, fruit, root or leaf day depending on the cycle of the moon/planets and their astrological position. Over 27.3 days the moon passes in front of all 12 zodiac constellations, standing in front of each for 1.5 to 3.5 days, depending on the size of the constellation. Founder of biodynamics, Rudolf Steiner taught that every zodiac constellation radiates certain favourable conditions to the plants, which the Moon will focus as it passes in front of each constellation. The influences of the constellations are passed on, reflected by the Moon, through the four classical elements of nature – warmth/fire, light/air, water and earth in the following groupings:

Earth	Root	Taurus, Virgo, Capricorn
Water	Leaf	Cancer, Scorpio, Pisces
Air	Flower	Gemini, Libra, Aquarius
Fire	Fruit	Aries, Leo, Sagittarius



# INTRODUCTION

Maria Thun thoroughly investigated the effect of zodiacal constellations on plants and found strong evidence that plants of different types respond differently (yield, growth rate, quality etc.) depending on plant type and day type. For example, lettuces (a leafy water plant) do best when planted and harvested on a leaf day, as carrots do best on a root day. The flavour profile of produce will also be affected by the day type. For example, an apple will generally taste sweeter, or “fruitier”, if harvested on a fruit day, just as a flower will often be more perfumed and aromatic if harvested on a flower day.

With trees, for over 2,000 years many cultures have undertaken harvest on specific days depending on the tree type and required form of utilisation for the timber. The first written evidence of this knowledge dates back to Theophrastus of Eresos (372-287 BC), who in his History of Plants (V, 1, 3) states that there is an appropriate moon cycle and season for cutting trees. This awareness has passed down to our times. Today, there is ample scientific evidence to back up this age old wisdom with the most common example being that trees felled on a full-moon produce lighter softer wood that are more prone to rot compared to new-moon trees giving denser wood that is heavier and more adequate for construction.

So, the thinking behind the biodynamic barrel project is that depending on when each oak tree was harvested, the wood is likely to have slightly different characteristics. When exactly the same wine is matured in those barrels, the differences in oak wood should reflect in the wine, giving subtly different characteristics to the wine. Based on this well established knowledge we are ardent to present three wines exploring the nuances of certain oak tree harvest and barrel cooping days and their effects on wine. We found real differences in the aroma and palate of each wine, but we invite you to judge for yourself.

Tony & Troy Kalleske, February 2017



## **Vineyard:**

The grapes for this biodynamic barrel project were from the renowned Greenock block. The vineyard consists of shallow, sandy loam soil over superb red clay and limestone, providing ideal conditions for Shiraz vines. Wine from the Greenock vineyard is rich and solid and combines well with new French oak, allowing expression and harmony of both fruit and barrel.

## **Growing Season:**

Vintage 2015 produced excellent wines. It began with a wet Winter followed by a very dry growing season with less than half the average rainfall. Spring was warmer than average leading to an earlier budburst and early vintage. Summer brought average temperatures, ensuring the dry conditions were not stressful to the vines, and a slow even ripening ensued. Quality is brilliant, certainly one of the highlights in recent years.

## **Winemaking:**

The grapes were picked February 17th 2015. After picking, the grapes were destemmed into an open top fermenter. During fermentation, hand pumpovers were employed twice a day for 9 days on skins prior to pressing. To respect the fruit and typicity of the vineyard, as with all our Kalleske wines, native yeast conducted the fermentation and no enzymes or tannins were added. After pressing off skins the wine was settled in tank prior to filling on March 5th to the new Tonnellerie Bordelaise hogsheads (300L), each a different type, being flower, fruit and root barrel respectively. The wines underwent natural malolactic fermentation in barrel. On completion of malolactic fermentation, each barrel was racked separately prior to returning the wine to its original barrel. The wine was matured in barrel for 23 months. In February 2017, each barrel was solely racked for bottling, ensuring the individuality of each barrel type was maintained.

## **Tasting Notes:**

In the following pages there are detailed tasting notes on each of the three wines from the specific barrel types. These wines were tasted on numerous occasions by several individuals and importantly each time they were tasted **blind**. This ensured the consolidated notes are honest and authentic.



# FLOWER BARREL

**Colour:**

Intense purple-magenta.

**Aroma:**

Very aromatic. There are immediately lifted florals, clove, anise and sarsaparilla. Then with time some cedar is evident along with heritage rose and lavender.

**Palate:**

Full-bodied and bright. Juicy red fruits are the initial greeting followed by super fine tannins. Some toasty oak is evident in the background but certainly not dominating. It's a vibrant wine with a moderately lengthy finish. Overall it is rich and intense but with an underlying elegance throughout keeping it fresh and clean.



# FRUIT BARREL

## Colour:

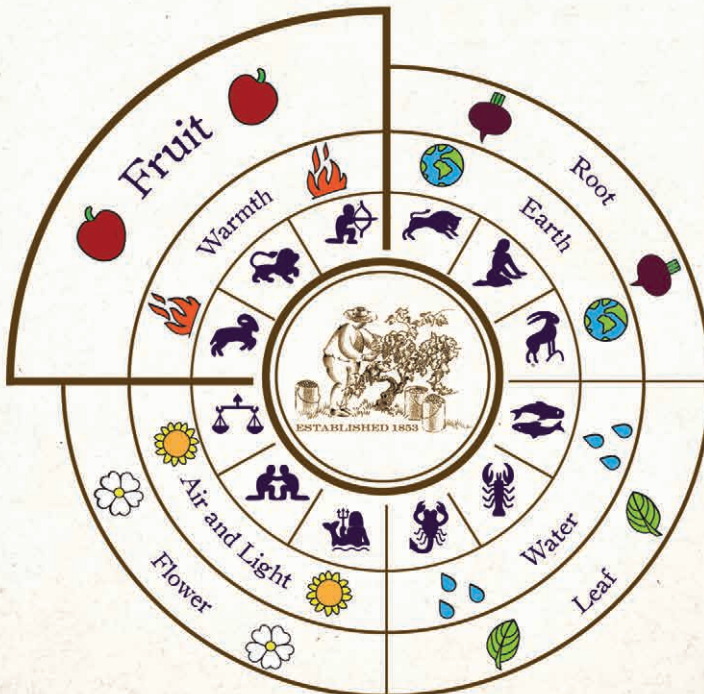
Very deep vivid purple.

## Aroma:

Complex and alluring. There is Christmas cake, chocolate, custard and ripe plum. Then more fruit bursts through with some dark cherry and blackcurrant along with background oak.

## Palate:

This is very full-bodied. There is thick ripe fruit combined with rich oak. It is complex and powerful with layers of complexity. Tannins are solid but not overtly drying, easily balanced with the abundance of black fruit and plush oak. Very lengthy to finish, a tannin punch kicks in right at the end. Overall a beautifully balanced wine.





# ROOT BARREL

## Colour:

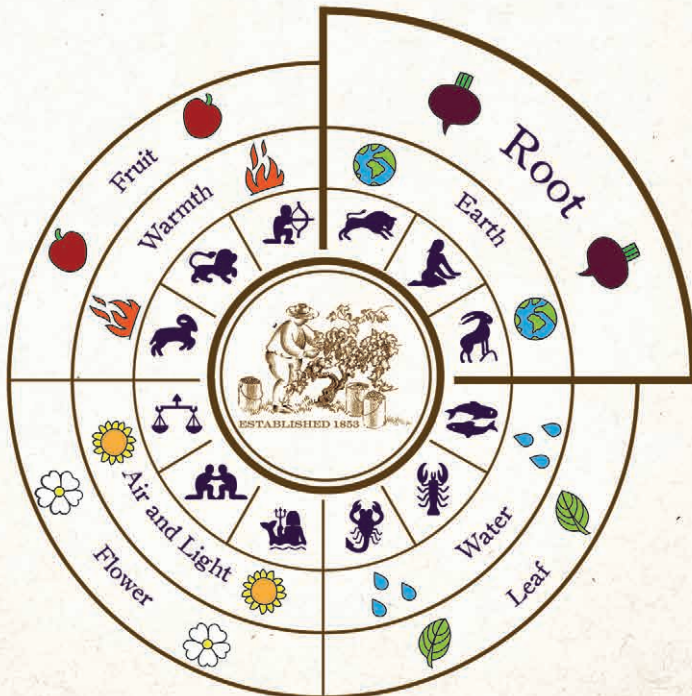
Rich dark red-purple.

## Aroma:

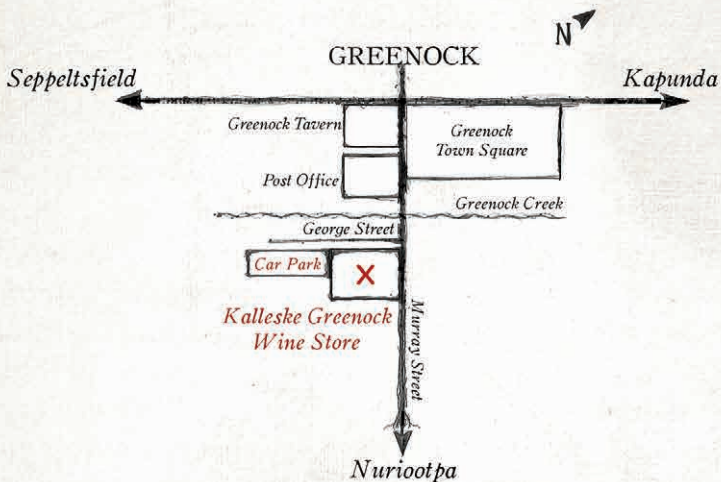
Intense oak is the initial greeting. Bourbon char, vanilla and toast soon gives way to dark fruits. Along with stewed plum is cooked beetroot and dusty spice.

## Palate:

This is full-bodied but not quite as complex. There is drying toasty oak that overlays the ripe dark fruits and an earthy savouriness. The tannins are intense, grippy and quite dominant. It has a moderate length and a chalky dry finish. This wine has solid potential and will shine with further maturation.



*“Handcrafted, organic wines...  
the way nature intended”*



## KALLESKE WINES

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