

**Kalleske**  
BAROSSA VALLEY



**Kalleske Pty Ltd**

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## 2018 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 harvesting early in the season for vibrancy, the grapes were wild fermented for added dynamics. 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

The 2018 vintage was superb. Winter was slightly wetter than average getting the vines off to a brilliant start leading them into Spring which was warmer and drier than average. Rain in early December refreshed the vines and ensured they remained strong and healthy for the overall dry and hot Summer. Autumn also remained dry with perfect Autumnal temperatures leading into harvest. The 2018 yields are good and the quality is excellent, a classic Barossa vintage.

### 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 on March 9th 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 - 12 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 2018 is an attractive bright rose-petal pink in colour. There are lifted aromatics of strawberries, musk, jasmine and fresh flowers with a hint of citrus.

The palate is bursting with juicy red berries. Extremely lively with a touch of creaminess adding texture. There is a hint of well-balanced residual grape sweetness adding to its utmost drinkability. A soft acid hint further enlivens the bright fruits and ensures a fresh and generous lingering finish. Enjoy now.



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

