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## 2018 KALLESKE CLARRY'S GSM

Clarry's 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. Clarry's is named in honour of winemaker, Troy Kalleske's, Grandfather, Clarence "Clarry" Kalleske, who farmed the Kalleske vineyards from the late 1920s until his retirement in the 1990s. Clarry was the fourth generation member to tend the vines on the Kalleske family farm, established by his great grandparents who migrated from Prussia to South Australia in 1838 aboard the Prince George. Many years were spent by Clarry pruning, hand-picking and nurturing the Kalleske vineyards.

### 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

The 2018 Clarry's is a blend of Grenache, Shiraz and Mataro, with all grapes from the Kalleske's organic farm. The Grenache is from low-yielding sandy soils from vines dating back to the 1940s, while the Shiraz and Mataro are sourced from a number of select blocks on the Kalleske estate with soil generally consisting of shallow, sandy loam over superb deep red clay and limestone, providing ideal conditions for these vines.

### WINEMAKING

The Grenache, Shiraz and Mataro blocks were harvested from March 13th through to April 19th. All varieties were fermented separately in open top fermenters with hand pumpovers twice a day during fermentation. After seven to fourteen days on skins the fermented grapes were traditionally pressed. To preserve the superb fresh fruit flavours of the Grenache, Shiraz and Mataro, wines were only aged in very old oak hogsheads and only for a limited time of four months. On completion of maturation, components were blended for balanced flavour, texture and complexity.

### TASTING NOTES

Clarry's GSM 2018 is vivid purple in colour. Amazingly lifted and bright, there are bountiful aromatics of dark plum, violet, ripe raspberry, musk, sarsaparilla, cinnamon and a touch of dried herbs. The palate is generous and mouth-filling. It is well rounded with lavish flavours of ripe berries, dark fruits and a trace of choc mint. There are engaging fine natural tannins giving a seamless and elegant structure. An alluring radiance of fruit purity prevails throughout, with limited seasoned barrel maturation adding complexity and softness. Shiraz, Grenache and Mataro all work in harmony together delivering a layered wine of ample flavour, splendid structure and a lingering finish. Clarry's is an approachable, fruit-driven and opulent GSM that is best enjoyed now or over the next five years.



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

BAROSSA