





Kalleske Pty Ltd

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2016 KALLESKE JMK SHIRAZ VP

JMK Shiraz VP is a luscious fortified Shiraz grown and vintaged on the Kalleske family farm at Greenock in the North-Western Barossa Valley. This wine is dedicated to fifth generation grapegrower, John Malcolm Kalleske (JMK), who has tended the Kalleske family vineyards for more than 50 years. The vineyard for this special wine was hand pruned and harvested by John. JMK Shiraz reflects the dedication of John and the generations before him to the treasured Kalleske vineyard.

GROWING SEASON

Vintage 2016 was hot and dry resulting in grapes ripening earlier than average. Winter and Spring rainfall was down by 38% whilst growing season temperatures were up by 3 degrees. Some welcome rain came at the end of January refreshing the vines and giving them good moisture to ripen to maturity. Yields from 2016 are solid and importantly quality is stunning. 2016 is certainly a star vintage with bright intense wines of great flavour intensity and inherent balance.

VINEYARD

Kalleske JMK Shiraz VP is sourced from select blocks of the Kalleske vineyard. The vineyard consists of shallow, sandy loam soil over superb deep red clay and limestone, providing ideal conditions for Shiraz vines.

WINEMAKING

The grapes were harvested on March 14th and then fermented in an open top fermenter with hand pump-overs twice a day. Sweetness and flavours of the fermenting grapes were closely monitored and when at desired levels, at four days after harvest, grape spirit was added, arresting the fermentation to retain some natural grape sweetness. A combination of young and old (up to 23 years) brandy spirit was used to fortify the wine, ensuring added complexity. The wine was pressed off skins after nine days and then matured in well seasoned hogsheads for seven months. At this time, only the very best barrels were selected to be included in the bottling of this liqueur Shiraz.

TASTING NOTES

2016 JMK Shiraz VP is thick purple-black in colour.

The aromatics are intense, alluring and energetic. Leaping from the glass is dark chocolate, brandied cherries, blackcurrant, raisin, fruit cake, clove spice, prunes, licorice and perfume.

The palate is rich, full-bodied and equally as alluring. There are flavours of cherry ripe, blackberry and a hint of coffee. The brandy spirit is evident and extremely well woven throughout. Natural grape sweetness is well restrained, smartly complimenting the primary fruit. The mouthfilling flavours are balanced with very fine tannins adding structure and definition. A suitably dry and lengthy finish further enhances this refined wine. JMK is a harmonious and opulent wine that can be enjoyed now or after a decade or more in the cellar.

