



1853
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2018 KALLESKE MOPPA SHIRAZ

In 1853 our Kalleske farm and vineyard was established at Moppa, a small sub-district of Greenock in the Barossa's North-West. The Moppa district was a flourishing settlement of pioneering farming families and gold miners. There were few schools in the region, so local parents established the Moppa Public School in 1873 to give their children a formal education. Located on our Kalleske property, generations of the Kalleske family attended this school until its closure in 1935. Sourced entirely from our Kalleske Moppa vineyard, a trace of Petit Verdot and Viognier has been added to this Shiraz giving it a contemporary edge. This is a genuine hand made wine that's been grown, vintaged and matured on our Kalleske estate at Greenock in the North-Western Barossa.

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

Moppa is predominantly Shiraz with a trace of Petit Verdot (9%) and Viognier (2%) blended in for added complexity. Grapes are from nine different blocks on the Kalleske's organic farm, with the oldest of these blocks planted in 1961. The vines are low-yielding and are grown in shallow, sandy loam soil over superb deep red clay, providing ideal conditions for these varieties.

WINEMAKING

The Shiraz was harvested in numerous batches from March 23rd to April 3rd. One lot of Shiraz was co-fermented on the skins of Viognier which had been harvested on March 15th. The Petit Verdot is a late ripener and was harvested on April 19th. All batches were wild fermented in open top fermenters with hand pumpovers twice a day during fermentation. After 7 to 14 days on skins the fermented grapes were traditionally pressed. The wine was aged in hogshead barrels for fourteen months. Approximately 25% new French, American and Hungarian oak was used with the balance seasoned barrels. On completion of maturation, a portion of Petit Verdot and Shiraz/Viognier was blended for added complexity.

TASTING NOTES

Moppa 2018 Shiraz is brilliant purple-black in colour. The aroma is immense and alluring. It is beautifully lifted with notes of violets, forest berries, potpourri and a hint of roasted nuts. The full-bodied palate is bright and flavoursome. Juicy red and black fruits dominate with complexity from gentle oak. Fine chewy tannins add structure and a rich mouthfeel. The wine has an exquisite balance with a precise mix of primary fruit, natural tannins and supportive oak. The opulent length is equally impressive. Moppa 2018 is an expressive Shiraz that can be enjoyed now or will cellar well in the medium to long term.



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

