



## 2017 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 2017 was stunning. The vines got off to a fantastic start with a wetter than average Winter and mild Spring. Summer brought typically average warm conditions with some excellent rainfall, twice the average. This kept the vines in superb condition for steady ripening into Autumn which remained dry with warm sunny days and cool nights. Yields from 2017 are good and quality is exceptional.

### 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 April 17th 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 nineteen 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

2017 JMK Shiraz VP is deep purple-red in colour.

Radiating from the glass are captivating aromas of rose perfume, sweet cherry, choc mint, clove spice, fruit cake, musk and mature brandy.

The mouth-filling palate is rich with pure luscious fruit. It is full-bodied with great intensity. The energetic fruit is balanced with integrated aged brandy spirit adding complexity. There is natural grape sweetness adding to its opulence, but importantly it is well restrained complementing the primary fruit. There are noticeable natural tannins adding structure and definition. The finish is pleasingly dry and extremely persistent, tempting another sip. JMK is a harmonious and opulent wine that can be enjoyed now or after a decade or more in the cellar.

