



**Kalleske Wines Pty Ltd**  
PO Box 650 Greenock SA 5360  
kalleske.com | wine@kalleske.com  
T: 08 8563 4000 | F: 08 8563 4001

## 2019 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 Tony and 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

Quality from 2019 is stunning. It was a warm and extremely dry growing season with rainfall down significantly (39%), making it one of the driest years in the past century. Summer was 3 degrees warmer than average. Yields were impacted by the dry season, leading to smaller berries and bunches. Importantly quality is brilliant producing richly flavoured, intense wines.

### VINEYARD

The 2019 Clarry's is a blend of Grenache (50%), Shiraz (44%) and Mataro (6%), 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 February 26th through to April 9th. 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 five months. On completion of maturation, components were blended for balanced flavour, texture and complexity.

### TASTING NOTES

Clarry's 2019 GSM is bright purple-black in colour.

The aromas are so lifted, enticing and engaging. It bursts with dark rose perfume, ripe cherries, licorice, sarsaparilla and musk.

The juicy palate is loaded with dense flavours of vivid red and black fruits. It is full and richly flavoured, round and harmonious but with natural chalky tannins adding structure and backbone. Concise maturation in seasoned barrels has added complexity whilst preserving the fruit purity. This is a solid wine with adequate power, but under control ensuring true balance. It is completed with a lengthy 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 Organic /Biodynamic  
as certified by Australian Certified Organic.

