

Kalleske
BAROSSA VALLEY



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2017 KALLESKE EDUARD SHIRAZ

In 1853 Karl Heinrich 'Eduard' Kalleske and his three siblings together with their parents Johann Georg and Johanne Dorothea migrated from Prussia. They landed in the newly established colony of South Australia and in 1853 they settled at Greenock in the North-Western Barossa Valley and established our Kalleske farm. Eduard and his wife Anna 'Rosina' worked the Kalleske vineyard until the 1880s when their son took over the reins. Today six generations later those old vines are still prospering, thanks to the foresight and hard work of our ancestors. We dedicate this wine to Eduard which is from a selection of old vine Shiraz vineyards planted on our Kalleske property between 1905 to 1971. Hand winemaking and two year hogshead maturation has resulted in a stunning old vine wine destined for long term cellaring.

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

Eduard is sourced from three vineyard blocks on the Kalleske property that were planted between 1905 and 1971, Vines are dry grown and produce low yields. The soil is sandy loam with excellent clay subsoil.

WINEMAKING

The old Shiraz vines were harvested between April 4th and April 17th and the grapes destemmed into small open top fermenters. The grapes were fermented for 8-14 days on skins where hand pumpovers were employed twice daily. The must was traditionally pressed and immediately filled to new and seasoned French & American oak hogsheads where it completed fermentation. The wine was matured for two years prior to bottling.

TASTING NOTES

Eduard Shiraz 2017 is rich magenta-black in colour.

The aroma is abundant and uplifting. Intense perfume of Christmas cake, blackberries, violets, rosemary and cedary oak. It leaves no doubt a serious wine awaits. The palate is classic Barossa old vine Shiraz. It is rich and robust with full-bodied flavours of black plum, chocolate and a hint of smoked meats. Whilst powerful, there is an inherent poise and balance. Tannins are prevalent but perfectly in check adding grippy structure to the dark plush fruit. Oak is evident though aptly supportive and not dominant. The length is strikingly persistent completing this complex wine. This venerable old vine Shiraz can be enjoyed now but will cellar for a decade or more.



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

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