

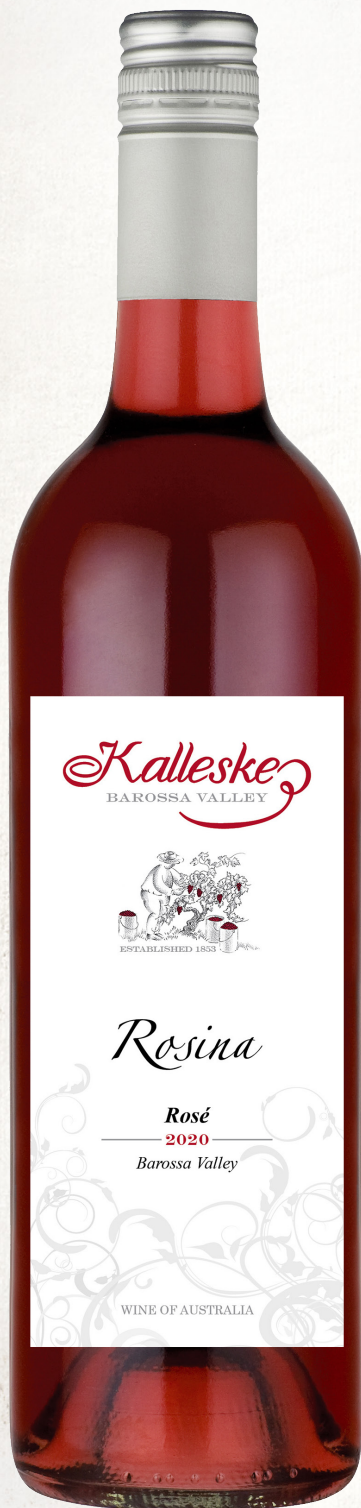


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This wine is Organic /Biodynamic
as certified by Australian Certified Organic.



2020 KALLESKE ROSINA ROSÉ

In 1853 our Kalleske vineyard and farm was established at Greenock in the North-Western Barossa. Old vineyards eclipse the property and a 1940s planting of Grenache is the backbone of this rosé, with Shiraz added for extra complexity. After harvesting early in the season for vibrancy, the grapes were wild fermented for added dynamics. Anna 'Rosina', together with her husband Karl Heinrich 'Eduard' Kalleske farmed our vineyard from 1853 until the 1880s. They were pioneers on our property and in the district of Greenock. This wine pays tribute to their accomplishments. Rosina is a genuine hand-made wine that's been grown, vintaged and matured on our Kalleske estate.

GROWING SEASON

Vintage 2020 has delivered wines of amazing quality. However, quantity is very limited, with it being one of the lowest grape yields ever in the Barossa at around 50% of average. Yields were dire due to a combination of early mild frost conditions, then a notably windy period (45% windier) around flowering leading to poor set (not many berries) followed by some hot days in November and an overall dry growing season (34% down). Notably, quality is of the highest echelon with intense and balanced flavourss.

VINEYARD

A selection of Grenache is combined with Shiraz to make a fruit-driven complex rosé. All vines are grown in sandy loam soil over deep red clay and are all hand pruned.

WINEMAKING

Grapes were specifically harvested whilst fresh and vibrant to make a genuine rosé wine. Harvested on February 28th the grapes displayed crisp acidity and bright perfumed fruit flavours. Following crushing, the numerous lots of juice were in contact with the skins for 2 - 8 hours for subtle colour and flavour extraction. The juice was then slowly fermented at a cool temperature over 13 days ensuring maximum retention of aroma and fruitiness. Prior to bottling a small amount of unfermented juice was blended back to add a touch of natural residual sweetness.

TASTING NOTES

2020 Rosina is an attractive pink diamond colour.

The aroma is exotic. Alluring and bright, strikingly engaging, it signals quality. Strawberries and cream dominate along with heirloom rose petals and musk. The brightness continues to the vividly fresh palate. It is juicy but flavoursome. Crunchy toffee apple is met with watermelon. Perfectly balanced with a hint of sweetness restrained by natural fruity acidity. The finish is dry, long and radiating. Very drinkable and totally inviting, this fine rosé is best enjoyed now.