

1853

Kalleske
BAROSSA VALLEY



BIODYNAMIC BARREL PROJECT

2013
Vintage



BAROSSA

INTRODUCTION

In 1853 our Kalleske farm was established at Moppa, just north of the village of Greenock in South Australia's Barossa Valley. Six generations of our family have farmed this diverse property of vineyard, sheep, cattle and cropping with each generation being vigilant in preserving and enhancing the natural environment. Sustainability and ongoing environmental practices are at the core of our Kalleske farming, grapegrowing and winemaking with all operations certified organic and biodynamic. Organic/biodynamic farming is not only good for the environment but it ensures the grapes produced are balanced and wholesome with vitality and integrity that reflect their origins of our Kalleske vineyard.

As biodynamics is a fundamental part of our philosophy, it was a natural extension for us to explore the use of biodynamic barrels, so that is what we did when the French Cooper, Tonnellerie Bordelaise, invited us to be the first in Australia to use their Biodynamic barrels. In 2010, Tonnellerie Bordelaise started a new project - to harvest wood based on existing biodynamic/moon cycle principles. Small lots in the Chateauroux and Loches forest were harvested on specific days (flower/fruit/root days). After a few months the staves were split on corresponding days. Then manufacture and toasting occurred on the same moon cycle as harvesting and splitting.

The effect of the moon and planetary cycles on plants has been well documented over time. Each day (or part of a day) can be defined as a flower, fruit, root or leaf day depending on the cycle of the moon/planets and their astrological position. Depending on the day 'type' when an activity is undertaken on a plant will affect it in a different way. Each of the four day types is associated with the four elements of the earth and corresponding zodiac sign as follows:

Earth	Root	Taurus, Virgo, Capricorn
Water	Leaf	Cancer, Scorpio, Pisces
Air	Flower	Gemini, Libra, Aquarius
Fire	Fruit	Aries, Leo, Sagittarius

With trees, for over 2,000 years many cultures have undertaken harvest on specific days depending on the tree type and required form of utilisation for the timber. The first written evidence of this knowledge dates back to Theophrastus of Eresos (372-287 BC), who in his History of Plants (V, 1, 3) states that there is an appropriate moon cycle and season for cutting trees. This awareness has passed down to our times. Today, there is ample scientific evidence to back up this age old wisdom with the most common example being that trees felled on a full-moon produce lighter softer wood that are more prone to rot compared to new-moon trees giving denser wood that is heavier and more adequate for construction. So, based on this well established knowledge we are ardent to present three wines exploring the nuances of certain oak tree harvest and barrel cooeping days and their effects on wine.

Tony & Troy Kalleske, February 2015

Vineyard:

The vineyard we chose for this biodynamic barrel project was our Kalleske Greenock Shiraz block. The vineyard consists of shallow, sandy loam soil over deep red clay and limestone, providing ideal conditions for Shiraz vines. Wine from this vineyard is rich and solid and combines well with new French oak, allowing expression and harmony of both fruit and barrel.

Growing Season:

Vintage 2013 was a great quality year. However, yields were lower than average as a result of a very dry season, with less than half the normal growing season rainfall. It was also warmer than average with the dry and warm conditions resulting in vintage being three weeks earlier than normal. Importantly though, quality was amazing with intense and generous wines.

Winemaking:

The grapes were picked on March 4th 2013. After picking, the grapes were destemmed into an open top fermenter. Each batch was fermented warm (up to 30 degrees C) with hand pumpovers twice a day for 14 days on skins prior to pressing. To respect the fruit and typicity of the vineyard, as with all our Kalleske wines, native yeast conducted the fermentation and no enzymes or tannins were added. After pressing off skins the wine was settled in tank prior to filling to the new Tonnellerie Bordelaise hogsheads (300L), each a different type, being flower, fruit and root barrel respectively. The wines underwent natural malolactic fermentation in barrel. On completion of malolactic fermentation, each barrel was racked separately prior to returning the wine to its original barrel. The wine was matured in barrel for nineteen months. In October 2014, each barrel was solely racked for bottling, ensuring the individuality of each barrel type was maintained.

Tasting Notes:

In the following pages there are detailed tasting notes on each of the three wines from the specific barrel types. These wines were tasted on numerous occasions by several individuals and importantly each time they were tasted **blind**. This ensured the consolidated notes are honest and authentic.



FLOWER BARREL

Colour:

Deep magenta red with purple hues.

Aroma:

Initially very expressive and fruit forward. Ethereal, extremely lifted fruit and pretty floral notes. Lots of ripe plum and raspberry jam, cherry brandy, star anise, liquorice, Chinese 5 spice and cardamom. And with more air, blackcurrant fruits emerge. Oak is evident but well hidden behind the fruit.

Palate:

The fruit follows through nicely on the palate which initially shows tart acid on entry before tapering away and balancing well. Tannins are very soft. Whilst a generous mouth-feel, perhaps a touch lighter and shyer on the palate than the others. Oak is in the background and only shows in the lingering aftertaste, although slightly shorter finish than the others.



FRUIT BARREL

Colour:

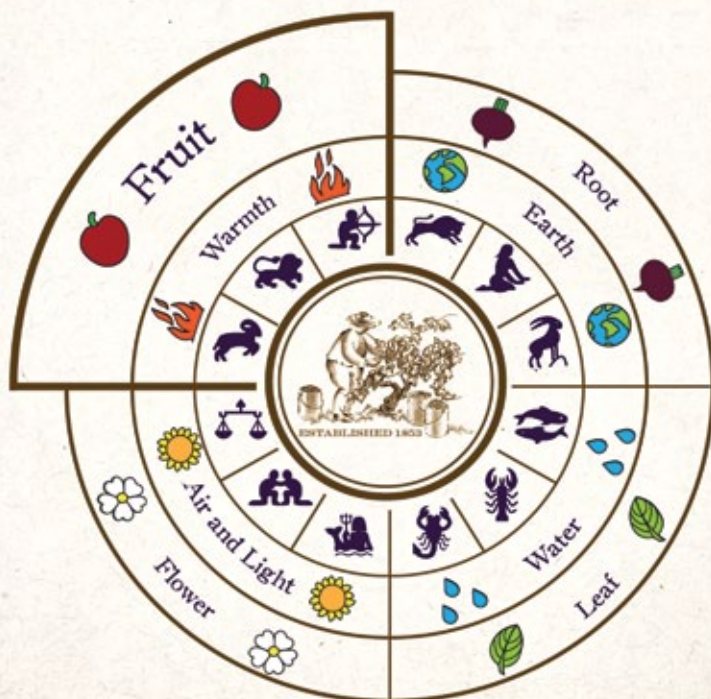
Opaque magenta with slightly more purple on the rim.

Aroma:

Most richness and depth. Lifted pretty fruits hiding below what seems to be a lot more dark fruit. Plenty of plums and prunes, cherry, liquorice and spice. Seems a little more dense. Complimenting the red and black fruits are some savoury and olive notes. Oak is quite prominent with toast and cedar aromatics. An overall very complex aroma, more so than the others.

Palate:

Plush fruit is the first thing the palate opens with. Following the plush fruit is some sweet chocolatey oak and dry chalky tannin. The chalkiness fades into delicious length and the olive and cherry kick around for a long time. This is a big and full-bodied wine, very solid with dense fruit and rich oak, but the wine has enough tension to carry it. There is a beautiful rounded mouth-feel and it is completed by a very lingering finish. The most balanced and harmonious wine.



ROOT BARREL

Colour:

Opaque magenta, with deep rusty red/purple hues.

Aroma:

Brooding, initially a little shy then dusty and brambly with prune, plums, candied olives, spice and clove. Dark fruits are combined with ample spice and savoury aromatics together with a touch of earth. After time in the glass woody aromas emerge. Certainly not as highly floral/fruit lifted as the others.

Palate:

Initially big and full-bodied followed by intense tannin. Tannins are very dry and chalky, certainly the most tannic of all. Dark fruits and choc mint are evident but woody characters are quite forward and certainly dominating more so than the other barrels. Acid is not overly prominent but shows itself more at the end, combining with the dry tannins to give an almost rusty metallic finish that also shows a touch of warmth. At present not as harmonious as the other barrels, but the tannin profile of this wine will give it great longevity.



BIODYNAMIC BARRELS



*“Handcrafted, organic wines...
the way nature intended”*



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