



Kalleske Wines Pty Ltd

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PARALLAX

Grenache is one of the most widely planted red wine grape varieties in the world. It is typically harvested late in the season when it is fully ripe to display gorgeous rich sweet red fruit characters and soft supple tannins with a generous and supple mouthfeel. But when harvested early in the season a divergent and equally impressive wine can result. Parallax Grenache is picked 2-3 weeks earlier than normal and combined with fermentation on stalks and minimal maturation has resulted in an admirably divergent wine compared to the norm from this variety, showing the versatility of Grenache.

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 rich colours and intense robust flavours.

VINEYARD

Parallax is a single-vineyard wine from a low yielding Grenache vineyard. The soil is sandy loam with quartz, ironstone and subsoil clay, providing optimal conditions for these vines.

WINEMAKING

The Grenache was harvested on February 28th. The grapes were crushed and all stalks were included in the fermenters to add tannin, structure and complexity. The native wild yeast from the vineyard were left to naturally ferment with temperature peaking at 24 degrees C. Heading down boards were used in the fermenters, completely submersing the skins and stalks in the fermenting juice to ensure gentle extraction. After 11 days on skins, the must was pressed to tank for natural malolactic fermentation and brief maturation prior to bottling.

TASTING NOTES

2020 Parallax is light cherry-red in colour.

It is lifted aromatically with potpourri, fresh raspberry, strawberry and musk together with a hint of forest earth, herbs and spice. The light-bodied palate is clean, fresh and expressive in red fruit purity. Crunchy varietal berry fruits lead to fine chalky tannins giving a layered structure. Untouched by oak, the Grenache brightness shines through and delights from start to finish. A very easy drinking wine, with ample flavour and an inherent harmony about it. Parallax is best enjoyed now or over the next five years.

Parallax: Parallax is when an object appears to change its position because the person or instrument perceiving it has changed their position.

Parallax Grenache... the object is the same, Grenache... but the winery perceiving it has changed their position... hence the emergence of a neoteric expression of this classic old vine Barossa varietal.



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



