



2020 KALLESKE MOPPA SHIRAZ

In 1853 our Kalleske farm and vineyard was established at Moppa, a small sub-district of Greenock in the Barossa's North-West. The Moppa district was a flourishing settlement of pioneering farming families and gold miners. There were few schools in the region, so local parents established the Moppa Public School in 1873 to give their children a formal education. Located on our Kalleske property, generations of the Kalleske family attended this school until its closure in 1935. Sourced entirely from our Kalleske Moppa vineyard, a trace of Petit Verdot and Viognier has been added to this Shiraz giving it a contemporary edge. This is a genuine hand made wine that's been grown, vintaged and matured on our Kalleske estate at Greenock in the North-Western Barossa.

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

Moppa is predominantly Shiraz with a trace of Petit Verdot (5%) and Viognier (2%) blended in for added complexity. Grapes are from nine different blocks on the Kalleske's organic farm, with the oldest of these blocks planted in 1961. The vines are low-yielding and are grown in shallow, sandy loam soil over superb deep red clay, providing ideal conditions for these varieties.

WINEMAKING

The Shiraz was harvested in numerous batches from February 27th to March 17th. One lot of Shiraz was co-fermented on the skins of Viognier which had been harvested on February 27th. The Petit Verdot is a late ripener and was harvested on March 31st. All batches were wild fermented in open top fermenters with hand pumpovers twice a day during fermentation. After 7 to 14 days on skins the fermented grapes were traditionally pressed. The wine was aged in hogshead barrels for thirteen months. Approximately 25% new French, American and Hungarian oak was used with the balance seasoned barrels. On completion of maturation, a portion of Petit Verdot and Shiraz/Viognier was blended for added complexity.

TASTING NOTES

2020 Moppa Shiraz is deep purple-black in colour.

The aromatics are instantly uplifting and beguiling. Quite a spectrum including blueberry, plum, musk, cinnamon spice, flower garden, malt, black liquorice and a hint of oak.

The full-bodied palate is equally interesting. Well poised with innate balance of muscularity and elegance. There is an expanse of red, blue and black fruits set with a fine but notable profile of natural tannin adding structure and a graceful oak presence giving further depth and complexity. The finish is long and completes a polished wine. Moppa 2020 is an expressive Shiraz that can be enjoyed now or will cellar well in the medium to long term.



This wine is Certified Organic/Biodynamic
by Southern Cross Certified

