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KALLESKE JMK SHIRAZ VP 2005

JMK Shiraz VP is a luscious fortified Shiraz grown and vintaged on the Kalleske family farm at Greenock in the North-Western Barossa Valley. This wine is dedicated to fifth generation grapegrower, John Malcolm Kalleske (JMK), who has tended the Kalleske family vineyards for more than 50 years. The vineyard for this special wine was hand pruned and harvested by John. JMK Shiraz reflects the dedication of John and the generations before him to the treasured Kalleske vineyard.

Growing Season:

The 2005 growing season started with a wet Winter and Spring, providing excellent moisture for the vines. A cooler than average Summer with no heat waves resulted in gradual ripening and retained natural acidity in the grapes. A dry, mild to warm Autumn with sunny days provided ideal ripening conditions to finish the grapes to maturity. A good vintage with intense flavours.

Vineyard:

Kalleske JMK Shiraz VP is sourced from select blocks of the Kalleske vineyard, including the renowned 'Greenock' block. The vineyard blocks consists of shallow, sandy loam soil over superb deep red clay and limestone, providing ideal conditions for Shiraz vines.

Winemaking:

The grapes were harvested in 3 batches over 7 days providing differing sweetness and complexity for the finished wine. Following harvest, the grapes were fermented in open top fermenters with hand pump-overs twice a day. Sweetness and flavours of the fermenting grapes were closely monitored and when at desired levels for each batch, at 4-5 days after harvest, a portion of free-run juice was drained from the fermenters and fortified to arrest the fermentation and retain some natural grape sweetness. A combination of young and old (up to 15 years) brandy spirit was used to fortify the wine, ensuring added complexity. Following fortification, the wine was matured in well seasoned hogsheads for 2 years. At this time, only the very best barrels were selected to be included in the bottling of this liqueur Shiraz.

Tasting Notes:

JMK Shiraz VP is deep purple-black in colour. On the nose there are enticing aromas of anise, clove, violets, marzipan and plum.

These superb pure fruit flavours continue on the palate which is luscious, rich and full bodied with deep intensity. The palate is harmonious with moderate sweetness, balanced alcohol and a velvety mouthfeel. A lingering finish completes this classy wine that whilst can be enjoyed now will benefit from a decade or two in the cellar.



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

