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## 2021 KALLESKE CLARRY'S GSM

Clarry's is produced in South Australia's Barossa Valley, by the Kalleske family who have been farming and growing grapes since the 1800s. It is a genuine estate wine - grown, vintaged and matured on the Kalleske estate at Greenock. Clarry's is named in honour of Tony and Troy Kalleske's, Grandfather, Clarence "Clarry" Kalleske, who farmed the Kalleske vineyards from the late 1920s until his retirement in the 1990s. Clarry was the fourth generation member to tend the vines on the Kalleske family farm, established by his great grandparents who migrated from Prussia to South Australia in 1838 aboard the Prince George. Many years were spent by Clarry pruning, hand-picking and nurturing the Kalleske vineyards.

### GROWING SEASON

Vintage 2021 was an exemplary year with fine wines and good yields. Growing season rainfall was marginally below average and temperatures were mild ensuring vine canopies remained healthy. Vintage weather was absolutely perfect throughout, with dry mild-warm days and cool nights ensuring even and steady ripening across all varieties. There is strong colour and flavour across all the reds along with excellent structure and balance whilst the whites are bright, fresh and elegant.

### VINEYARD

Clarry's is a blend of Grenache, Shiraz and Mataro, with grapes from over a dozen blocks, each with their diversity of soil type and vine age ensuring ultimate complexity and balance in this blend. The oldest Grenache block dates to 1940 with remaining vines varying in age up to fifty years old. Vines are low yielding with soil generally consisting of shallow, sandy loam over superb deep red clay and limestone, providing ideal conditions for these varieties.

### WINEMAKING

The Grenache, Shiraz and Mataro blocks were harvested over a 6-week period from early March to early April. All varieties were fermented separately in open top fermenters with hand pumpovers twice a day during fermentation. After seven to fourteen days on skins the fermented grapes were traditionally pressed. To preserve the superb fresh fruit flavours of the Grenache, Shiraz and Mataro, wines were only aged in very old oak hogsheads and only for a limited time of four months. On completion of maturation, components were blended for balanced flavour, texture and complexity.

### TASTING NOTES

2021 Clarry's GSM is vivid purple-red in colour.

There is an abundance of alluring aromatics including musk, rose florals, raspberry, blueberry and mixed spice.

The palate is juicy, round and mouth-filling with plenty of bright berry fruits. It is medium to full bodied displaying fine natural tannins giving a neat structure to the abundance of plush fruit. Limited seasoned barrel maturation brings complexity and softness whilst allowing the radiant fruit to shine. This is a layered wine capturing the harmony of Grenache, Shiraz and Mataro with the juiciness balanced by hints of earth and spice. A long finish completes this well-formed blend. Clarry's is an approachable, fruit-driven and opulent GSM that is best enjoyed now or over the next five years.



This wine is Organic & Biodynamic  
as certified by Southern Cross Certified.

