



1853
Kalleske Wines Pty Ltd

PO Box 650 Greenock SA 5360

kalleske.com | wine@kalleske.com

T: 08 8563 4000 | F: 08 8563 4001

2022 KALLESKE ROSINA ROSÉ

In 1853 our Kalleske vineyard and farm was established at Greenock in the North-Western Barossa. Old vineyards eclipse the property and a 1940s planting of Grenache is the backbone of this rosé, with Shiraz added for extra complexity. After harvesting early in the season for vibrancy, the grapes were wild fermented for added dynamics. Anna 'Rosina', together with her husband Karl Heinrich 'Eduard' Kalleske farmed our vineyard from 1853 until the 1880s. They were pioneers on our property and in the district of Greenock. This wine pays tribute to their accomplishments. Rosina is a genuine hand-made wine that's been grown, vintaged and matured on our Kalleske estate.

GROWING SEASON

The 2022 vintage was excellent. Winter was significantly wetter than average getting the vines off to a brilliant start leading into Spring which was cool with median rainfall. Summer was mild and dry apart from rain on the last day. Autumn remained mild with generally perfect mid-20s weather combined with cool nights ensuring steady even ripening across all varieties. The 2022 yields were good and the quality is great, a classic Barossa vintage displaying rich flavours with fine balance.

VINEYARD

A selection of Grenache is combined with a small portion of Shiraz to make a fruit-driven complex rosé. All vines are grown in sandy loam soil over deep red clay and are all hand pruned.

WINEMAKING

Grapes were specifically harvested whilst fresh and vibrant to make a genuine rosé wine. Harvested on March 3rd and March 10th the grapes displayed crisp acidity and bright perfumed fruit flavours. Following crushing, the numerous lots of juice were in contact with the skins for 2 - 8 hours for subtle colour and flavour extraction. The juice was then slowly fermented at a cool temperature over 10 days ensuring maximum retention of aroma and fruitiness. Prior to bottling a small amount of unfermented juice was blended back to add a touch of natural residual sweetness.

TASTING NOTES

Rosina 2022 is vivid light rose gold in colour.

Aromatics burst forth with bright notes of garden flowers, tropical fruits, musk and jasmine.

The fresh juicy palate is delicious. There are lashes of zesty red berries, crunchy lemon sorbet and a faint creaminess offsetting the fine chalky structure. A glimmer of natural residual grape sweetness enhances the luminous fruits. Radiant and flavoursome throughout, this rosé is completed by a lengthy pure finish.

Enjoy now.



This wine is Certified Organic/Biodynamic
by Southern Cross Certified

