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2021 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 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

Moppa is predominantly Shiraz with a trace of Petit Verdot (7%) and Viognier (2%) blended in for added complexity. Grapes are from ten 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 25th to March 17th. One lot of Shiraz was co-fermented on the skins of Viognier which had been harvested on February 18th. The Petit Verdot is a late ripener and was harvested on April 8th. All batches were wild fermented in open top fermenters with hand pump-overs 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

2021 Moppa Shiraz is dark purple in colour.

The bouquet is inviting with uplifting notes of perfume, spice, blackberry, potpourri, plum and a touch of classy oak.

The palate is full-bodied, rich and mouth-filling with immense red and black fruits dominating together with a fine structure adding a defined framework to the plush fruit. Subtle background oak barrel characters compliment the bright fruit flavours. There are elegant natural tannins adding a pleasing dryness. A very lengthy finish completes this well-balanced wine. Overall, this Shiraz is of impeccable balance with the fruit, tannin and oak all working in unison together to provide harmony and complexity. Moppa 2021 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

