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2022 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

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

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 March 10th to April 21st. 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 six months. On completion of maturation, components were blended for balanced flavour, texture and complexity.

TASTING NOTES

2022 Clarry's GSM is bright red in colour with purple edges. Aromatically it is vivid with lifted spice notes, raspberry compote, violets, toffee apple, strawberry ice-cream, fresh flowers and a touch of earth. These brilliant red fruits continue to the succulent palate. It is medium-bodied, soft and rounded but with a fine definition and crunch giving freshness and balance throughout. There are commanding red and blue fruits along with a chewy earthiness adding complexity. Tannins are noticeable without intruding, providing a muscular backbone to the radiant fruit. A long finish completes this very drinkable wine. 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.

