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2022 MOPPA SHIRAZ

In 1853 our Kalleske farm and vineyard was established at Moppa, a small subdistrict 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.

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

Moppa is predominantly Shiraz with a trace of Petit Verdot (6%) and Viognier (4%) blended in for added complexity. Grapes are from ten different blocks on the, 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 March 10th to April 6th. One lot of Shiraz was co-fermented on the skins of Viognier which had been harvested on March 3rd. 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 20% 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

2022 Moppa Shiraz is deep purple black in colour.

Aromatically it is classic Moppa. There are engaging notes of dark blue fruits, sweet spice, floral lift, and a hint of toasty oak, all in concert with each other.

The prototypicality continues to the rich, full-bodied, and wholly balanced palate. There is a beautiful mesh of blue and black fruits, with ripe generosity neatly proportional with fresh vinosity. It is very richly flavoured, with integrated natural, yet notable, tannins giving a solid backbone and pleasant dryness. The oak barrel maturation is classy and well-unified providing another band of flavour. Completing this harmonic wine is a long, fruit-driven finish. Moppa 2022 is an expressive Shiraz that can be enjoyed now or will cellar well in the medium to long term.