



1853

Kalleske Wines Pty Ltd  
PO Box 650 Greenock SA 5360  
kalleske.com | wine@kalleske.com  
T: 08 8563 4000 | F: 08 8563 4001



## 2023 LORRAINE SEMSCATO

Lorraine Semscato is grown on the Kalleske family farm at Greenock in the North-Western Barossa Valley. The Kalleske family have been farming the property since 1853. The wine gains its name from Australia's fastest hand grape-picker, Lorraine Kalleske, who during the 1980s was the fastest hand grape-picker in Australia, winning a total of four National Grape picking Championships, including a three-in-a-row trifecta. As the competition is no longer held, Lorraine retains the title of Australia's fastest grape-picker. Lorraine has put her skills to good use by hand-harvesting grapes on the Kalleske farm for the past five decades. Lorraine Semscato is a deliciously sweet, slightly bubbly wine reflecting the sweet, flavoursome grapes and bubbly personalities on the Kalleske vineyard.

### GROWING SEASON

Vintage 2023 has produced exceptional wines. It was the longest and latest on record, stretching from mid-March to early-May. The vines got off to a superb start with a wet and cool Spring providing plenty of sub-soil moisture for the growing season ahead. Summer brought typically average temperatures and was generally dry with occasional finite rain. The vines were in fantastic condition for slow and steady ripening into Autumn with its mild days, cool nights, and isolated light rain. Yields from 2023 are good and quality is excellent.

### VINEYARD

A 1980 planting of Semillon is the basis of this wine. The vines are grown in sandy loam soil over deep red clay and are hand pruned. Combined with the Semillon is a portion of Viognier for added complexity.

### WINEMAKING

Grapes were specifically harvested whilst fresh and vibrant to make a bright fruit driven wine. Harvested on March 14th, the Semillon (86%) and Viognier (14%) grapes displayed crisp acidity and vivid aromatics. After crushing, the grapes were immediately pressed followed by cold settling before racking to fermentation, where the juice was fermented at low temperature to retain bright fruit characters. At approximately two thirds through the fermentation, it was rapidly chilled to cease the fermentation. This maintained natural grape sweetness and produced a wine of low alcohol and innate balance. The wine was then immediately bottled with light fizziness to retain utmost freshness.

### TASTING NOTES

2023 Lorraine Semscato is bright white straw in colour.

The aroma is immediately enticing with bounds of sweet tropical fruits, passionfruit, toffee apple, lemon sorbet, fresh flower perfume and apricot.

These lively juicy fruit characters continue to the luminous light-bodied palate that is fresh throughout. The natural residual grape sweetness is perfectly balanced with the inherent fine citrus acidity, giving an initially sweet and unctuous wine that then seamlessly glides into refreshing dryness. A natural spritz adds zing and a long clean finish completes this extremely drinkable and delicious wine. Drink now or over the next few years whilst young and radiant.