



1853  
Kalleske Wines Pty Ltd  
PO Box 650 Greenock SA 5360  
kalleske.com | wine@kalleske.com  
T: 08 8563 4000



This wine is Certified Organic/Biodynamic  
by Southern Cross Certified



## 2023 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

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 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 17th 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 12 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 2023 is a luminescent ultra-light gold-pink in colour.

It oozes brightness and vitality with its fresh aromatics of flower perfume, musk, strawberry, and mixed candy.

The palate is bright and juicy. Crunchy, crisp, and super refreshing. Clean fruit flavours of watermelon and red berries with a citrus edge. Framed with natural acidity perfectly balanced with the slightest note of residual grape sweetness. It is a radiant rosé throughout offering perfect equity between elegance and flavour. Long to finish with lingering lustrous fruits. Enjoy now