

Kalleske
BAROSSA VALLEY



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2023 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

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

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 month from April 5th to May 4th. All varieties were fermented separately in open top fermenters with hand pump-overs 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 eight months. On completion of maturation, components were blended for balanced flavour, texture, and complexity.

TASTING NOTES

Clarry's 2023 GSM is bright purple in colour. The aroma is equally bright with lifted notes of raspberry jubes, violets, red liquorice, strawberries and cream together with garden herbs and a hint of clove spice. The medium-bodied palate is very juicy. Vivid red fruits and black cherry throughout with even natural acid. Tannins are initially soft then reveal a lightly grippy structure perfectly balancing the juicy fruit. Seasoned barrel maturation gives a soft envelope to all components. It has a ravishing textural edge and is completed with a very lengthy finish. Clarry's is an approachable, fruit-driven, and opulent GSM that is best enjoyed now or over the next five years.

