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2023 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

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

Moppa is predominantly Shiraz with a trace of Petit Verdot (3%) and Viognier (3%) blended in for added complexity. Grapes are from ten different blocks on the Kalleske's organic farm, 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 April 3rd to May 4th. One lot of Shiraz was co-fermented on the skins of Viognier which had been harvested on March 14th. The Petit Verdot is a late ripener and was harvested on May 4th. 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 a year. 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

2023 Moppa Shiraz is deep purple in colour.

The aromatics are bright and lifted with dark cherries, crushed blueberries, flower perfume, red liquorice, rose water, clove spice and a touch of sweet oak. The palate is full-bodied with rich juicy fruits at the lead, middle and end of this wine, namely plum as well as pomegranate. Along with this mouth-filling fruit density are smart natural minerally tannins giving structure and line. The intense fruit is also complemented with background oak barrel notes of cedar, spice, mocha, and toast. A clean lengthy finish, including a note of eucalypt and tobacco completes a trademark Moppa Shiraz. Moppa 2023 is an expressive wine that can be enjoyed now or will cellar well in the medium to long term.





