



1853

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2022 EDUARD SHIRAZ

In 1853 Karl Heinrich 'Eduard' Kalleske and his three siblings together with their parents Johann Georg and Johanne Dorothea migrated from Prussia. They landed in the newly established colony of South Australia and in 1853 they settled at Greenock in the North-Western Barossa Valley and established our Kalleske farm. Eduard and his wife Anna 'Rosina' worked the Kalleske vineyard until the 1880s when their son took over the reins. Today six generations later those old vines are still prospering, thanks to the foresight and hard work of our ancestors. We dedicate this wine to Eduard which is from a selection of old vine Shiraz vineyards planted on our Kalleske property between 1905 to 1973. Hand winemaking and two year hogshead maturation has resulted in a stunning old vine wine destined for long term cellaring.

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

Eduard is sourced from three vineyard blocks on the Kalleske property that were planted between 1905 and 1973, Vines are dry grown and produce low yields. The soil is sandy loam with excellent clay subsoil.

WINEMAKING

The old Shiraz vines were harvested on March 25th and April 1st and the grapes destemmed into open top fermenters. The grapes were fermented for 10-12 days on skins where hand pumpovers were employed twice daily. The must was traditionally pressed and immediately filled to new and seasoned French & American oak hogsheads where it completed fermentation. The wine was matured for two years prior to bottling.

TASTING NOTES

2022 Eduard Shiraz is intense inky black in colour.

The aroma leads with classic old vine Shiraz of dark, deep, black fruits then Christmas pudding, malt, smoked meats, rustic workshop, molasses and cedary toasty oak.

The gutsy palate is full throttle, full-bodied, with the black fruits continuing in spades. Natural tannins are strong, the dryness countering the sweet fruit, giving a backbone to hang along. Chocolatey oak adds further dimension and richness. Fine acidity weaves throughout providing brightness. Saying the finish is long is an understatement, as it appears to go on for eternity. A big wine, capturing dense old vine fruit and smart oak maturation in a harmonious and very classy combination.

Eduard can be enjoyed now but will graciously reward cellaring for a decade or more.