

1853

Kalleske
BAROSSA VALLEY



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2024 MOPPA SHIRAZ

In 1853 our Kalleske farm and vineyard was established at Moppa, a small sub-district 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 2024 was excellent. Winter and Spring were drier and slightly warmer than average leading to earlier budburst, flowering and veraison. Summer welcomed refreshing rainfall, average temperatures, with no extreme heat, ensuring the vines flourished with their very balanced crop load and apt canopy leading to steady ripening. Autumn began warm and finished mild, continuing the consistent ripening of grapes until harvest was finished in mid-Autumn. The yields are overall average, and the quality is superb.

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 February 26th to March 25th. One lot of Shiraz was co-fermented on the skins of Viognier which had been harvested on March 1st. The Petit Verdot is a late ripener and was harvested on April 3rd. 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

2024 Moppa Shiraz is a deep, regal purple in colour.

It entices with an opulent bouquet of violets, clove spice, and boysenberry ice cream, layered with decadent notes of glacé cherries, spiced fruitcake, milk chocolate, roasted nuts, and toasted oak.

On the palate, it is generous and full-bodied, with vibrant primary fruit flavours unfolding seamlessly. The expertly integrated oak adds depth and sophistication, while the tannins - silky, plush, and impeccably balanced - provide structure without a hint of austerity. The finish is long and captivating, lingering with echoes of rich fruit and warm spice. An expressive and beautifully crafted wine, the 2024 Moppa Shiraz is a delight to enjoy now but will also reward patient cellaring in the medium to long term.