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2024 OLD VINE GRENACHE

Kalleske Old Vine Grenache is made from a low yielding, single vineyard planted in 1935 on our Kalleske estate. Situated on the outskirts of Greenock in the North-Western Barossa Valley, the Kalleske's have been farming this property for over 150 years and the vineyard is now tended by sixth and seventh generation family members. Following picking these dry-grown Grenache grapes were fermented in open fermenters and then gently pressed in our estate winery. The wine was matured in seasoned oak hogsheads giving a complex Grenache wine, which will benefit from cellaring.

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

Old Vine Grenache is made from a single vineyard planted in 1935 as bush vines on the Kalleske farm. The vineyard soil is shallow sand with light clay subsoil and the grapes are entirely dry-grown ensuring intensely flavoured fruit.

WINEMAKING

Following hand-picking on April 1st, grapes were destemmed into an open-top fermenter. The must was fermented using native yeast and the fermenting juice was pumped over twice daily for flavour and colour extraction for the 9-day fermentation. The must was then traditionally pressed and filled to barrel. The wine was matured in seasoned American and French oak hogsheads for a year prior to bottling.

TASTING NOTES

2024 Old Vine Grenache is brilliant magenta in colour.

It has an exquisitely lifted aroma of heritage rose florals, licorice, raspberry jam, mint chocolate, and clove spice weaved together in a stunningly expressive and distinctly varietal nose.

These captivating aromatics carry seamlessly onto the palate, which is rich and full-bodied, showcasing the depth and complexity of old-vine fruit. Despite its power, the wine remains remarkably elegant, poised, and beautifully balanced. Fruit purity shines throughout, framed by fine, chalky tannins and a subtle mineral edge that provides lift and contrast to the deep, concentrated fruit. The finish is impressively long, delivering a refined and harmonious conclusion to a wine of real style and character. This distinguished Grenache is drinking superbly now and will reward careful cellaring for 5 to 10 years.

