



ZEITGEIST VINTAGE 2025 · SHIRAZ

By definition, each 'vintage' is unique. Rainfall, sunshine, temperature, wind, humidity all vary dramatically from year to year. The beauty of vines is that they characteristically reflect the season in their fruit. Traditional winemaking of maturing wine in oak barrels over time can result in the bright, fresh, unique characteristics of the vintage being less evident. Hence, Zeitgeist has been bottled to showcase the vintage in all its primary vibrant glory. It is a cross section of multiple Shiraz blocks of the Kalleske family vineyard, ensuring a representation of the true character of the vintage.

GROWING SEASON

The 2025 vintage has delivered wines of exceptional quality, destined to rank among the finest. This warm and dry year was punctuated by significant growing season frosts, with rainfall from Winter through Summer reaching only two-thirds of the average. Two major frosts in September set the tone for a challenging yet rewarding season. Spring temperatures were 1 degree above average, while Summer was 2 degrees higher. The combination of warmth, dry conditions, and lower yields resulted in the earliest start and finish to vintage since our winemaking journey began in 2002. These steady ripening conditions ensured the vines remained healthy, producing grapes of outstanding quality and the resultant 2025 wines stand firmly in the upper echelon.

VINEYARD

The Kalleske vineyard is a diverse mix of 120 acres of vines spread over the 500 acre farm. Shiraz dominates the plantings and multiple Shiraz blocks spanning from 1905 to 1998 were blended to make this wine. Shiraz from these blocks will go into the usual Kalleske Eduard, Greenock, Moppa and Clarry's wines. All Shiraz vines are low yielding and soils are typically shallow sand with excellent clay subsoil.

WINEMAKING

The Shiraz blocks were harvested over a few weeks from February 18th through to March 7th. Each batch was separately destemmed into an open top fermenter where it was native yeast fermented for 7-14 days on skins with hand pump-overs employed twice daily. The musts were pressed and a portion of each lot was set aside in stainless tank to create this Zeitgeist blend. Following natural malolactic fermentation and settling, the young wine was bottled forthwith, without sulphur dioxide, to capture the vibrancy and primacy of the vintage.

TASTING NOTES

2025 Zeitgeist Shiraz is an opaque inky black-purple colour, promising intensity from the outset.

The nose is vibrant and layered, brimming with luscious dark fruit, namely ripe plum and blackberry jam, lifted by delicate floral notes of violets and heritage rose. A touch of vanilla spice and the sweet allure of cherry ripe add further complexity.

On the palate, the wine is rich and full-bodied, delivering an intense, full-throttle experience. Those opulent dark fruits dominate, framed by robust, well-structured muscular tannins that provide a firm yet harmonious backbone. The texture is both powerful and polished, with a luxuriously long finish that lingers with primal, unadulterated flavour. Raw yet refined, Zeitgeist Shiraz is radiant, expressive, and best enjoyed now for its soulful, youthful energy.

or characteristic of a particular period in time.

