

Kalleske

BAROSSA VALLEY



1853

Kalleske Wines Pty Ltd
PO Box 650 Greenock SA 5360
kalleske.com | wine@kalleske.com
T: 08 8563 4000



This wine is Certified Organic/Biodynamic
by Southern Cross Certified



2026 LORRAINE SEMSCATO

The Kalleske family have been farming the property since 1853. The wine gains its name from Australia's fastest hand grape-picker, Lorraine Kalleske, who during the 1980s was the fastest hand grape-picker in Australia, winning a total of four National Grape picking Championships, including a three-in-a-row trifecta. As the competition is no longer held, Lorraine retains the title of Australia's fastest grape-picker. Lorraine has put her skills to good use by hand-harvesting grapes on the Kalleske farm for the past six decades. Lorraine Semscato is a deliciously sweet, slightly bubbly wine reflecting the sweet, flavoursome grapes and bubbly personalities on the Kalleske vineyard.

GROWING SEASON

Vintage 2026 was shaped by contrast, delivering wines of depth, balance and character. A slightly above-average Winter and Spring replenished soil moisture and set up healthy vine growth, before one of the driest, warmest Summers on record drove concentration in the fruit. Perfectly timed rainfall at the end of February refreshed the vines ahead of ripening, while mild, steady conditions through March and April allowed for even development and extended hang time. Yields were down around 25%, but quality is excellent, with perfumed whites and rosé, and deeply coloured, structured reds showing richness, purity and hallmark Kalleske balance.

VINEYARD

A 1980 planting of Semillon is the basis of this wine. These old vines give rich flavours, complexity, and balance. The vines are grown in sandy loam soil over deep red clay and are hand pruned. Combined with the Semillon is a portion of Viognier for added complexity.

WINEMAKING

Grapes were deliberately harvested early to capture freshness and vitality, forming the foundation of a bright, fruit-driven wine. Picked on February 26th, the Semillon (86%) and Viognier (14%) parcels showed crisp natural acidity and lifted aromatics. Following crushing, the fruit was immediately pressed, with the juice cold settled prior to racking. Most of the clarified juice was cool fermented to preserve purity of fruit, while a portion was held unfermented and later blended back to provide natural grape sweetness. This approach results in a wine of lower alcohol with inherent balance between freshness and gentle sweetness. The wine was bottled early with a light spritz, enhancing vibrancy and capturing its youthful, lively character.

TASTING NOTES

2026 Lorraine Semscato is brilliant pale straw in colour.

The aromatics are bright and expressive, bursting with lifted florals and perfume. Layers of orange blossom, tropical pineapple and jasmine are complemented by a subtle spicy, musky nuance, adding depth and intrigue.

On the palate, it is vibrant and refreshing, offering a juicy medley of soft yet crisp berry fruits. The wine is round and supple, with a subtle hint of residual grape sweetness that is elegantly balanced by a fine mineral acidity, creating a harmonious and refined profile. Exceptionally drinkable, it finishes with a long, bright flourish, leaving you irresistibly drawn to pour another glass. Perfect for enjoying now!