

Kalleske
BAROSSA VALLEY



1853
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2023 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 and 1973. Hand winemaking and two year hogshead maturation has resulted in a stunning old vine wine destined for long term cellaring.

GROWING SEASON

Vintage 2023 has produced exceptional wines. It was the longest and latest on record, stretching from mid-March to early-May. The vines got off to a superb start with a wet and cool Spring providing plenty of sub-soil moisture for the growing season ahead. Summer brought typically average temperatures and was generally dry with occasional finite rain. The vines were in fantastic condition for slow and steady ripening into Autumn with its mild days, cool nights, and isolated light rain. Yields from 2023 are good and quality is excellent.

VINEYARD

Eduard is sourced from four old low yielding vineyards on the Kalleske property including the dry grown 1905 'Eduard' block, 1961 'Ronin' block, 1971 'Triangle' block and the 1973 'Hay Rack' block. The soil is sandy loam with excellent clay subsoil producing rich flavoursome fruit.

WINEMAKING

Old-vine Shiraz was harvested on April 25th and May 1st, destemmed, and transferred to open-top fermenters. Fermentation was initiated by indigenous yeasts and maintained on skins for 9–12 days, with manual pumpovers conducted twice daily to optimise extraction. Following traditional pressing, the wine was racked to French and American oak hogsheads (50% new) to complete alcoholic and malolactic fermentation. Maturation proceeded in oak for 24 months prior to bottling.

TASTING NOTES

2023 Eduard Shiraz is deep purple-black in colour.

The aroma is immediately and unmistakably a testament to a bold, complex, old-vine Barossa Shiraz, offering notes of inky dark fruits, graphite, briar, charcuterie, toasty oak, and perfumed spice.

On the palate, it is a full-bodied wine with a rich, luxurious texture. Ripe black fruits are interwoven with prominent, lightly grippy tannins, providing a solid and structured backbone. Bright acidity brings drive and vibrancy, while layers of classy oak add further complexity and interest. The finish is remarkably long and persistent, lingering well beyond the last sip. Eduard is captivating in its youth, yet will graciously reward cellaring for a decade or more.

