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## 2025 CLARRY'S GSM

Clarry's is produced in South Australia's Barossa Valley, by the Kalleske family who have been farming and growing grapes since the 1800s. Clarry's is named in honour of Tony and Troy Kalleske's, Grandfather, Clarence "Clarry" Kalleske, who farmed the Kalleske vineyards from the late 1920s until his retirement in the 1990s. Clarry was the fourth generation member to tend the vines on the Kalleske family farm, established by his great grandparents who migrated from Prussia to South Australia in 1838 aboard the Prince George. Many years were spent by Clarry pruning, hand-picking and nurturing the Kalleske vineyards.

### 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

Clarry's is a blend of Grenache (48%), Shiraz (36%) and Mataro (16%), with grapes from over a dozen blocks, each with their diversity of soil type and vine age ensuring ultimate complexity and balance in this blend. The oldest Grenache block dates to 1940 with remaining vines varying in age up to fifty years old. Vines are low yielding with soil generally consisting of shallow, sandy loam over superb deep red clay and limestone, providing ideal conditions for these varieties.

### WINEMAKING

The Grenache, Shiraz and Mataro blocks were harvested over a 5-week period from February 14th to March 24th. All varieties were fermented separately in open top fermenters with hand pump-overs twice a day during fermentation. After seven to fourteen days on skins the fermented grapes were traditionally pressed. To preserve the superb fresh fruit flavours of the Grenache, Shiraz and Mataro, wines were only aged in very old oak hogsheads and only for a limited time of ten months. On completion of maturation, components were blended for balanced flavour, texture, and complexity.

### TASTING NOTES

Clarry's 2025 GSM is deep, dark crimson in colour.

The aroma entices with red berries, blueberry pie, and fresh cherries, interwoven with notes of potpourri, spice, musk, liquorice, and a hint of garden herbs.

The palate is medium-bodied, vibrant, and plush, carrying the bright red and blue fruit profile effortlessly. Unctuously juicy and immensely flavoursome, it strikes a perfect balance between generous richness and fine restraint. Gentle, chalky tannins provide a neat structure, while seasoned barrel maturation respects and enhances the vivid fruit character. A long, stylish finish completes this harmonious blend. Exceptionally approachable, Clarry's is perfect for immediate enjoyment now or will cellar beautifully over the next five years.

