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2024 STRYKER PETIT VERDOT

Petit Verdot is a late-ripening variety, often it is the last variety to be picked on our Kalleske farm. It is known for its deep purple colour, floral aromatics and high tannins. It is a versatile grape variety that can add depth and complexity to blends or stand alone as a medium-full bodied red wine.

Stryker gains its name from the person who assisted the blacksmith in his job, working with iron, using a furnace, anvil, and hammer. As children growing up on the farm, many a cold day was spent by Tony, Kym and Troy, assisting Grandfather Clarry forging points and shears by the warmth of the furnace in the blacksmith shop, all working as a Stryker.

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

Stryker is from a single vineyard of Petit Verdot on the Kalleske property at Moppa. The hand-pruned vines are low yielding and soil is shallow sand with clay subsoil

WINEMAKING

The grapes were harvested on April 3rd. They were then destemmed to an open top fermenter. Hand pump-overs were made morning and night to circulate the fermenting juice through the skins extracting flavour, colour and phenolics. The must was wild yeast fermented and was on skins for 7 days. At dryness the must was drained and pressed and following settling was filled to seasoned French oak hogsheads. It underwent natural malolactic fermentation in barrel and was matured for 16 months prior to bottling.

TASTING NOTES

2024 Stryker is bright purple in colour.

The aroma is beautifully lifted, showing a finely balanced interplay of dark fruits and florals. Blackberry and blueberry lead, layered with violet and lavender. Subtle notes of sarsaparilla, cinnamon spice and sage add further complexity.

The palate is medium-bodied with generous blue and purple fruits flowing throughout. Natural tannins are prominent, providing a firm structural core that frames the vibrant, crunchy fruit while maintaining overall harmony. There's an effortless drinkability here that belies the depth and detail within. Perfectly balanced, the finish is rich and persistent, completing a beautifully varietal expression of Petit Verdot. Drink now or cellar confidently over the next decade.