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## 2025 MOPPA SHIRAZ

In 1853 the Kalleske farm and vineyard was established at Moppa, a small sub-district of Greenock in the Barossa's North-West. The Moppa district was a flourishing settlement of pioneering farming families and gold miners. There were few schools in the region, so local parents established the Moppa Public School in 1873 to give their children a formal education. Located on our Kalleske property, generations of the Kalleske family attended this school until its closure in 1935. Moppa is sourced from a diverse selection of Shiraz vineyards, with a trace of Petit Verdot and Viognier, giving the wine an approachable contemporary edge.

### 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

Moppa is a Shiraz-dominant blend, artfully enhanced with just a touch of Petit Verdot (2%) and Viognier (2%) for layered complexity. This expressive wine is shaped by over 12 distinct vineyard sites, with the oldest of these vines planted on the property in 1961. Sourced from low-yielding vines rooted in shallow, sandy loam over a deep bed of rich red clay, these unique soils offer the quintessential terroir for producing fruit of exceptional depth and character.

### WINEMAKING

The Shiraz was harvested in separate, small batches between February 18th and March 12th, while a select parcel was co-fermented on Viognier skins (harvested February 14th) to enhance aromatics. The late-ripening Petit Verdot was brought in on March 21st. All batches underwent wild fermentation in open-top fermenters, managed with hand pump-overs twice daily. After 7 to 14 days on skins, the fruit was traditionally pressed and transferred to hogsheads for 14 months of maturation. The oak profile consisted of approximately 20% new French, American, Hungarian and Romanian oak, with the balance aged in seasoned barrels. Following maturation, the final blend was carefully assembled, integrating the Petit Verdot and Shiraz/Viognier parcels for maximum complexity.

### TASTING NOTES

The 2025 Moppa Shiraz presents a deep, midnight-black hue, brilliantly rimmed with vivid purple.

An intensely expressive and lifted bouquet bursts from the glass, showcasing ripe plum, blueberry pie, and a dried fruit medley. Layered beneath are complex notes of dark chocolate, smoky oak, fragrant floral perfume, and a subtle hint of anise.

Full-bodied and lavishly rich, the palate is immediately driven by plush, bright fruits that shine from start to finish. This is a robust and powerful wine, where opulent, concentrated layers are masterfully supported by solid, finely integrated tannins that provide an impressive structural framework. Complementary oak notes seamlessly back the dense fruit profile. The finish is remarkably long, driving a persistent, fitting conclusion to a beautifully crafted wine. Moppa is a delight to enjoy now, yet possesses the structure to reward patient medium to long term cellaring.

