

TKX2

SPARKLING SHIRAZ

VINTAGE 2023 • MÉTHODE TRADITIONELLE • DISGORGED 2026

Two brothers • Tony & Troy Kalleske • TK1 & TK2 = TKX2
150 years grape growing • Inaugural wine produced vintage 2002 & released 2004
20 years later first Sparkling Shiraz • Enjoy • Celebrate • Share
Take a leap of faith • Proud of our past, confident for our future

Tony Kalleske TK1 *T.K. Kalleske* Troy Kalleske TK2 *T.K. Kalleske*

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

The Kalleske vineyard is a diverse mix of 120 acres of vines spread over the 500-acre farm. Shiraz dominates the plantings and multiple Shiraz blocks spanning from 1973 to 1999 were blended to make this wine. Shiraz from these blocks go into the usual Kalleske Eduard, Greenock and Moppa wines. Together with the Shiraz a fraction (12%) of Durif was blended for added complexity. All vines are low yielding and soils are typically shallow sand with excellent clay subsoil.

WINEMAKING

Following harvest from early to late April, grapes were destemmed into open-top fermenters. The musts were fermented using native yeast, with twice daily pump-overs for colour and flavour extraction throughout the 7-14 day fermentations. The musts were then traditionally pressed and filled to barrel. The wines were matured in French and American oak hogsheads for one year prior to barrel selection and blending. At bottling, liqueur de tirage (a wine solution of sugar and yeast) was added and Méthode Traditionelle was employed whereby the wine underwent secondary fermentation in bottle, capturing the natural carbon dioxide in the bottle to create pris de mousse (effervescence). The wine was then cellared in the bottle on yeast lees for two years, where autolysis occurred; the yeast cells (lees) slowly broke down, imparting flavour and complexity to the wine as well as refining the bubble size. Next the wine underwent riddling, whereby the bottle is delicately and gradually rotated with tilted neck down over six weeks to move the sediment into the neck of the bottle. Then the wine was disgorged, where the neck was frozen, the crown seal removed, and the 'plug' of sediment was ejected from the bottle. Finally, each bottle was topped with a finishing dosage of bespoke estate liqueur Shiraz and capped with a new crown seal.

TASTING NOTES

Appearance: TKX2 is a striking deep purple, crowned by a fine, velvety mousse.

Aroma: The bouquet is bold, lifted and enticing, bursting with dark cherry, ripe blackberry and juicy plum, complemented by layers of fruit cake, rich cocoa and cedar, with alluring notes of liquorice and mixed spice.

Palate: The palate is opulent, vibrant and full-bodied. Rich dark fruits take centre stage, seamlessly layered with subtle oak and fine-grained tannins that provide structure and definition. A fine, creamy bead adds texture, freshness and persistence, while a perfectly judged touch of sweetness brings balance to the wine's generous fruit. Powerful yet beautifully composed, the flavours flow effortlessly through to an exceptionally long, smooth and satisfying finish.

This is a lively wine that can be enjoyed now or equally cellared for a decade or two.



You may find a signature staining or crust on the inside of your bottle of TKX2. This is common in sparkling red wines that are traditionally and naturally bottle fermented and then aged on lees prior to disgorging.