

Kalleske
BAROSSA VALLEY



Kalleske Pty Ltd
PO Box 650 Greenock SA 5360
www.kalleske.com | wine@kalleske.com
T: 08 8563 4000 | F: 08 8563 4001

2015 KALLESKE 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 to 1971. Hand winemaking and two year hogshead maturation has resulted in a stunning old vine wine destined for long term cellaring.

GROWING SEASON

Vintage 2015 produced excellent wines. It began with a wet Winter followed by a very dry growing season with less than half the average rainfall. Spring was warmer than average leading to an earlier budburst and early vintage. Summer brought average temperatures, ensuring the dry conditions were not stressful to the vines, and a slow even ripening ensued. Quality is brilliant, certainly one of the highlights in recent years.

VINEYARD

Eduard is sourced from three vineyard blocks on the Kalleske property that were planted between 1905 and 1971. Vines are dry grown and produce low yields. The soil is sandy loam with excellent clay subsoil.

WINEMAKING

The old Shiraz vines were harvested between March 2nd and March 25th and the grapes gently destemmed into small open top fermenters. The grapes were fermented for 9-12 days on skins where hand pumpovers were employed twice daily. The must was traditionally pressed and immediately filled to new and seasoned French and American oak hogsheads where it completed fermentation. The wine was matured for two years prior to bottling.

TASTING NOTES

2015 Eduard Shiraz is thick purple-black in colour. Impressive and alluring. There are initial aromas of blackberry, cherry cola and fruit cake. Then musk spice emerges along with chocolate and a hint of raisin. The palate is charming. It is faultless with impeccable balance of fruit, tannin and oak. Rich dark fruits lead the way with dusty oak adding support and a fine backbone of natural tannin meshing the layers together with continuity. Right to the end this wine entertains, with a lengthy, almost perpetual finish. This venerable old vine Shiraz can be enjoyed now but will cellar for a decade or more.



This wine is 100% Organic /
Biodynamic as certified by
Australian Certified Organic.

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