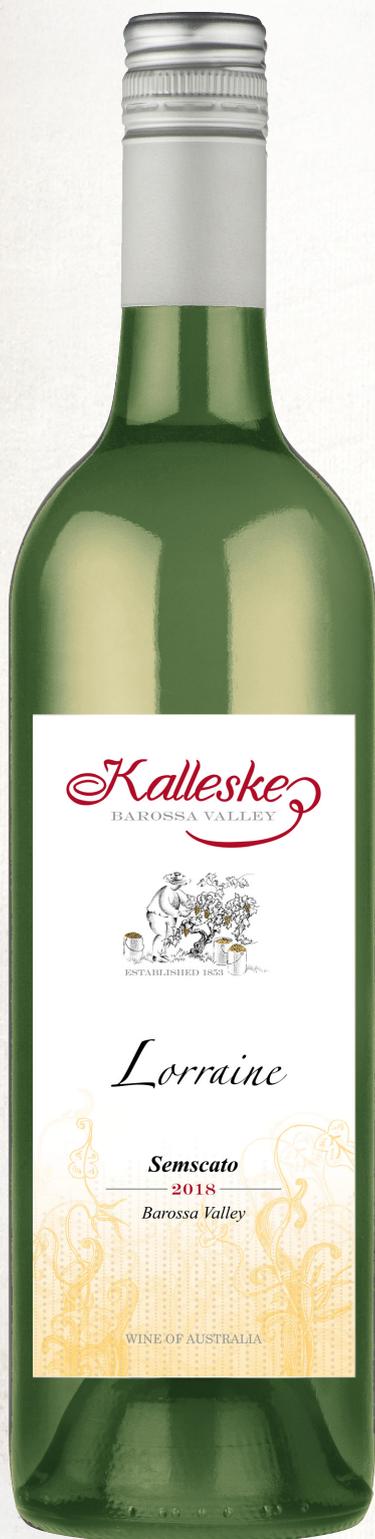


Kalleske
BAROSSA VALLEY



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

2018 KALLESKE LORRAINE SEMSCATO

Lorraine Semscato is grown on the Kalleske family farm at Greenock in the North-Western Barossa Valley. The Kalleske family have been farming the property since 1853. The wine gains its name from Australia's fastest hand grape-picker, Lorraine Kalleske, who during the 1980s was the fastest hand grape-picker in Australia, winning a total of four National Grape picking Championships, including a three-in-a-row trifecta. As the competition is no longer held, Lorraine retains the title of Australia's fastest grape-picker. Lorraine has put her skills to good use by hand-harvesting grapes on the Kalleske farm for the past five decades. Lorraine Semscato is a deliciously sweet, slightly bubbly wine reflecting the sweet, flavoursome grapes and bubbly personalities on the Kalleske vineyard.

GROWING SEASON

The 2018 vintage was superb. Winter was slightly wetter than average getting the vines off to a brilliant start leading them into Spring which was warmer and drier than average. Rain in early December refreshed the vines and ensured they remained strong and healthy for the overall dry and hot Summer. Autumn also remained dry with perfect Autumnal temperatures leading into harvest. The 2018 yields are good and the quality is excellent, a classic Barossa vintage.

VINEYARD

A 1980 planting of Semillon is the basis of this wine. Combined with the Semillon is a portion (15%) of Viognier for added complexity. All vines are grown in sandy loam soil over deep red clay and are all hand pruned.

WINEMAKING

Grapes were specifically harvested whilst fresh and vibrant to make a bright fruit driven wine. Harvested on March 7th, the grapes displayed crisp acidity and vivid aromatics. Following crushing, the grapes were immediately pressed followed by cold settling before racking to fermentation. Fermented at low temperature to retain bright fruit characters, two-thirds of the way through the ferment the wine was chilled to freezing to halt the fermentation and preserve natural grape sweetness and produce a wine of low alcohol and natural balance. The wine was then immediately bottled to retain utmost freshness.

TASTING NOTES

2018 Lorraine Semscato is mid white-straw in colour. There are inviting aromatics of tropical fruits, lemongrass and fresh flowers. The palate is lively with plenty of juicy fruit. Bright citrus is complimented with ripe tropical notes and lemon barley water. The natural residual grape sweetness is perfectly balanced with fine acid making this wine evocatively drinkable, combined with a natural spritz adding zing. A beautifully polished texture and a lingering fruit finish makes this wine deliciously appealing. Drink now while young and radiant.

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