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2024 CLARRY'S GSM

Clarry's is produced in South Australia's Barossa Valley, by the Kalleske family who have been farming and growing grapes since the 1800s. It is a genuine estate wine - grown, vintaged and matured on the Kalleske estate at Greenock. Clarry's is named in honour of Tony and Troy Kalleske's, Grandfather, Clarence "Clarry" Kalleske, who farmed the Kalleske vineyards from the late 1920s until his retirement in the 1990s. Clarry was the fourth generation member to tend the vines on the Kalleske family farm, established by his great grandparents who migrated from Prussia to South Australia in 1838 aboard the Prince George. Many years were spent by Clarry pruning, hand-picking and nurturing the Kalleske vineyards.

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 mildly, continuing the consistent ripening of grapes until harvest was finished in mid-Autumn. The yields are overall average, and the quality is superb.

VINEYARD

Clarry's is a blend of Grenache, Shiraz and Mataro, with grapes from over a dozen blocks, each with their diversity of soil type and vine age ensuring ultimate complexity and balance in this blend. The oldest Grenache block dates to 1940 with remaining vines varying in age up to fifty years old. Vines are low yielding with soil generally consisting of shallow, sandy loam over superb deep red clay and limestone, providing ideal conditions for these varieties.

WINEMAKING

The Grenache, Shiraz and Mataro blocks were harvested over a 6-week period from February 26th to April 9th. All varieties were fermented separately in open top fermenters with hand pump-overs twice a day during fermentation. After seven to fourteen days on skins the fermented grapes were traditionally pressed. To preserve the superb fresh fruit flavours of the Grenache, Shiraz and Mataro, wines were only aged in very old oak hogsheads and only for a limited time of ten months. On completion of maturation, components were blended for balanced flavour, texture, and complexity.

TASTING NOTES

Clarry's 2024 GSM has a radiant magenta hue.

The bouquet is an enticing medley of dark rose florals, musk, sweet spice, and strawberry, enriched by nuanced layers of dried herbs, forest floor, and a subtle hint of choc mint.

On the palate, this medium-bodied wine bursts with vibrant, juicy fruit flavours, including cherry and raspberry, complemented by a rustic, savoury undertone that adds depth and balance. Gentle tannins provide structure, while seasoned barrel maturation lends a polished sophistication, elevating the wine's exquisite fruit profile. The finish is long and satisfying. Clarry's is an approachable GSM, perfect for enjoying now, or will develop beautifully over the next five years.

