

NIETSCHKE

Harry

— 2022 —

GSM



In 1838 two ships sailed to Australia, aboard the Zebra is Samuel Johann Nietschke and on the Prince George is Johann Georg Kalleske. Stepping forward 130 years, these two pioneering grapegrowing families join when John Kalleske marries Lorraine Nietschke in 1968. Sons Tony, Kym and Troy now run the Kalleske vineyard and winery, however it was Lorraine's forebears who first made wine well before the Kalleske boys tried their hand. To honour Lorraine's lineage this wine proudly bears the Nietschke name.

Grandfather Hermann "Harry" Nietschke farmed the family vineyards at Koonunga from the early 1900's following on in the footsteps of his father Julius. This classic blend of Grenache, Shiraz and Mataro shows perfumed aromatics with juicy fruits and fine tannins that we are certain Harry would approve of.

GROWING SEASON

The 2022 vintage was excellent. Winter was significantly wetter than average getting the vines off to a brilliant start leading into Spring which was cool with median rainfall. Summer was mild and dry apart from rain on the last day. Autumn remained mild with generally perfect mid-20s weather combined with cool nights ensuring steady even ripening across all varieties. The 2022 yields were good, and the quality is great, a classic Barossa vintage displaying rich flavours with fine balance.

VINEYARD

Nietschke Harry GSM utilises select Grenache (40%), Shiraz (31%) and Mataro (29%) blocks across the North Western Barossa, including many old vines, to make this classic Barossa blend. Soil is shallow, sandy loam over superb deep red clay.

WINEMAKING

The Grenache, Shiraz and Mataro grapes were harvested in numerous lots from mid March to late April. Following fermentation for 7 to 12 days on skins in open top fermenters with hand pump-overs twice daily, the grapes were pressed and the wine was aged in hogshead barrels for eighteen months. Only seasoned French and American barrels were used to preserve the bright fruit characters.

TASTING NOTES

The 2022 Nietschke Harry GSM displays an alluring, bright ruby red colour.

Its aromatic profile is abundant with delightful notes, featuring dark rose florals, sweet raspberry, musk, and complemented by hints of cinnamon spice and glacé fruits.

The palate unveils a medium-bodied experience, bursting with succulent red fruits. The flavours are rich and mouth-filling, with the Grenache, Shiraz, and Mataro components harmoniously integrated. Soft, refined tannins provide an elegant framework for the opulent fruit. The finish lingers impressively, culminating in a highly stylish, approachable, and flavourful wine. For the optimal experience, it is recommended to enjoy the Nietschke Harry GSM either now or within the next 5 years.

