

NIETSCHKE

Jack

— 2025 —

SHIRAZ



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.

Great Uncle Jack would be proud of this modern day, Barossa Shiraz. A full-bodied wine with uplifting aromatics, rich dark fruit flavours and classy oak characters resulting in a generous, mouth-filling and beautifully balanced Shiraz that will cellar gracefully in the medium term.

GROWING SEASON

The 2025 vintage has delivered wines of exceptional quality, destined to rank among the finest. This warm and dry year was punctuated by significant growing season frosts, with rainfall from Winter through Summer reaching only two-thirds of the average. Two major frosts in September set the tone for a challenging yet rewarding season. Spring temperatures were 1 degree above average, while Summer was 2 degrees higher. The combination of warmth, dry conditions, and lower yields resulted in the earliest start and finish to vintage since our winemaking journey began in 2002. These steady ripening conditions ensured the vines remained healthy, producing grapes of outstanding quality and the resultant 2025 wines stand firmly in the upper echelon.

VINEYARD

Nietschke Jack is grown and made in Australia's premier wine region, the Barossa Valley. Grapes are sourced from a diversity of sites across the North-Western Barossa, including the renowned Greenock sub-region where vines are low-yielding and are grown in shallow, sandy loam soil over deep red clay, providing ideal conditions for Shiraz.

WINEMAKING

The grapes were harvested in numerous batches from mid-February to early-March. Following fermentation for 7 to 10 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 fourteen months. Both seasoned and new American and French oak was used.

TASTING NOTES

The 2025 Jack Shiraz presents a striking, deep purple-black in the glass.

An inviting bouquet bursts with a complex mosaic of red, blue, and black fruits, think vibrant raspberries, blueberries, and plums, layered with spicy, chocolaty oak and a delicate hint of musk.

On the palate, it is full-bodied and opulent, delivering a generous wave of rich, juicy fruit supported by seamless, integrated tannins that provide a stylish structure. Subtle oak frames the mid-palate, leading to a harmonious, velvety finish of exceptional length.

While remarkably approachable and easy-drinking now, this concentrated, expressive Shiraz will cellar beautifully over the medium term.

