

Kalleske
BAROSSA VALLEY



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KALLESKE 2010 FLORENTINE CHENIN BLANC

“It’s huge surprise to see this grape variety coming out of the Barossa- but a sign that progressive grapegrowers there have already stated seriously cultivating varieties best suited to hot, dry environments. It’s notable that Kalleske has taken a lead with this development, as the family’s exemplary organic vineyard outside Greenock has a strong reputation for producing fruit of extraordinary freshness and purity. This take on Chenin Blanc – a Variety that has emerges as a star of South Africa’s wine output – has a delicious clean and crisp finish, with traces of fresh pear, lemon pith and the slightest hint of almond nougat. Great acid balance keeps the flavours slender and bright, with partial barrel fermentation adding roundness and a touch of viscosity to the palate. It’s a perfect companion for seafood salads.”

David Sly, SA Life Magazine, Dec 2010/Jan 2011

“Kalleske’s 2010 Florentine Chenin Blanc comes from a single vineyard and is wild yeast fermented as well as being partially barrel matured. It gives intense ripe apple and pear notes with some honeyed peach and white blossom. Light to medium-bodied, dry and crisp with good concentration, it provides a medium-long refreshing finish. Drink it now though 2013.”

Lisa Perrotti-Brown, The Wine Advocate December 2010

“Ideal conditions prevailed for this Chenin blanc with warm autumn days and cool nights. The fruit ripened perfectly... this wine is proud testimony to the natural way of growing grapes. Stewed quince and sliced pear appear on the bouquet while the palate presents a creamy texture with fresh acid at the finish.

Ross Nobel, The Courier, October 2010



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



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