



KALLESKE 2009 BUCKBOARD DURIF

The Kalleske vineyard and farm was established at Greenock in the Barossa's North-West in 1853. For more than a century, the horse drawn 'buckboard' was indispensable on the farm. The buckboard buggy transported not only people but hauled produce and supplies to and from the farm, including countless loads of grapes. In the mid 1900s the horse was replaced with a motor and then the buckboard further evolved into a flat bed truck and eventually to the modern ute. Buckboard Durif is a single vineyard wine that's been grown, vintaged and matured on the Kalleske property. Vigilant grapegrowing, traditional winemaking and two years barrel maturation has resulted in a powerful, full-bodied wine of great flavour and intensity.

GROWING SEASON

2009 was a brilliant vintage with ideal ripening conditions, great quality and moderate yields. The growing season started cooler than average and was followed by a short heat period before perfect Autumnal weather (mid to high 20s) prevailed for the entire vintage.

VINEYARD

Buckboard Durif is sourced from a single vineyard on the Kalleske property. The hand-pruned vines are low-yielding and are grown in shallow, sandy loam soil over superb deep red clay, providing ideal conditions for Durif.

WINEMAKING

The grapes were picked on 31st March 2009 and then destemmed into an open top fermenter. The must was fermented for 10 days on skins with hand pump-overs twice a day. After pressing off skins the Durif was filled to a mix of 30% new and the balance used American oak hogsheads. The wine completed primary fermentation and underwent natural malolactic fermentation in barrel. The Durif was matured in barrel for two years prior to bottling without fining or filtration.

TASTING NOTES

Buckboard Durif 2009 is deep inky black in colour. Aromatics jump from the glass with flavours of chocolate, cinnamon and clove spice, dark plum, licorice and vanilla. The palate is equally as dark and black as the colour - big, rich, very full-bodied and intense. Black fruits and dark chocolate dominate the palate which is balanced with strong but integrated tannins and subtle barrel fermentation characters. This is an extremely generous and powerful wine with solid concentration and a very long finish. Buckboard is a compelling and seductive Barossa Durif that can be enjoyed now or over the next decade.



*This wine is 100% Organic & Biodynamic
Certified by Australian Certified Organic.*