

KALLESKE 2009 FLORENTINE CHENIN BLANC

This single vineyard Chenin Blanc, sourced from mature vines on our Kalleske farm, has been wild fermented and partially barrel matured to provide a varietal yet complex wine. It gains its name from Caroline 'Florentine' Kalleske, the first daughter of Johann Georg Kalleske who migrated to Australia from Prussia in 1838. Florentine is a genuine hand crafted wine that's been grown, vintaged and matured on our Kalleske estate at Greenock in the North-Western Barossa.

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

Florentine is from a single vineyard of Chenin Blanc on the Kalleske property that was planted in 1988. The vines are low yielding and soil is shallow sand with clay subsoil.

WINEMAKING

The grapes were harvested in the cool of the night on 22nd February. They were then whole bunch pressed and the juice was settled prior to racking to fermentation. The juice was entirely wild fermented with native yeast and half the ferment was undertaken in Russian oak hogsheads and the other half was in tank. Partial lees stirring was employed post fermentation for added texture and complexity. The wine was blended and bottled after 6 months barrel maturation.

TASTING NOTES

Florentine is white-straw in colour. The nose is inviting with aromas of apple, honeysuckle, quince, herbs and nuts. The palate is medium-bodied with intense fresh fruit supported by subtle barrel fermentation characters. Well structured with a beautiful texture the wine finishes fresh with a persistent length. This complex wine can be enjoyed now but will cellar gracefully.



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