



KALLESKE 2010 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 sixteen months barrel maturation has resulted in a powerful, full-bodied wine of great flavour and intensity.

GROWING SEASON

2010 was an outstanding vintage – one of the best of the decade. It was a steady vintage with ideal warm Autumn days and cool nights. Fruit ripened perfectly, was picked at optimum time and brilliant wine has resulted. Truly a standout 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 2010 and then destemmed into an open top fermenter. The must was fermented for 9 days on skins with hand pump-overs twice a day. After pressing off skins the Durif was filled to a mix of 25% 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 sixteen months prior to bottling without fining or filtration.

TASTING NOTES

Buckboard Durif 2010 is black as ink. There are exciting aromas of black plum, dark chocolate, deep red rose, licorice, dark berries and a hint of clove spice that bound from the glass. These captivating dark fruit flavours continue to the palate. This wine tastes like it looks – big, rich, intense and very full-bodied. The concentrated black fruits are complimented by background mocha barrel ferment characters. Tannins are strong but integrated adding to the wines generosity and giving it a solid structure. This is a bountiful wine of great power and complexity but importantly dominated by strong fruit purity. A generous lingering finish completes this wine. 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.*

