

alleske

odger

Single Vineyard

Tempranillo

2010

Barossa Valley

WINE OF AUSTRALIA



Kalleske Pty Ltd PO Box 650 Greenock SA 5360 www.kalleske.com I wine@kalleske.com T: 08 8563 4000 I F: 08 8563 4001

2010 KALLESKE DODGER TEMPRANILLO

Our Kalleske vineyard and farm was established at Greenock in the Barossa's North-West in 1853. Since the early 1900s, the 'dodger' has been indispensible in the vineyard. The vine dodger is a mechanical weeder that removes weeds from around the vines whilst dodging the vines themselves. In the early years the dodger was pulled by a horse and steered by hand and then in the 1960s the horse was replaced by a tractor. Fundamentally the dodger hasn't changed much and today it is still used to naturally control the weeds in our vineyards. Dodger Tempranillo is a single vineyard wine that's been grown, vintaged and matured on our Kalleske property. Vigilant grapegrowing, traditional winemaking and eighteen months barrel maturation has resulted in a sophisticated, medium bodied Tempranillo displaying classic structure and varietal expression typical of our Kalleske vineyard.

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

The single-vineyard Dodger Tempranillo block is the newest variety on the Kalleske property. The hand-pruned vines are low-yielding and are grown in sandy loam soil with quartz and ironstone over deep red clay.

WINEMAKING

The grapes were picked on 8th April 2010 and then destemmed into an open top fermenter. The must was wild-fermented for 8 days on skins with hand pump-overs twice a day. After pressing off skins the Tempranillo was filled to seasoned French oak hogsheads where it underwent natural malolactic fermentation in barrel. Dodger was matured in barrel for eighteen months prior to bottling without fining or filtration.

TASTING NOTES

Dodger Tempranillo 2010 is medium red purple in colour. The aroma displays interesting complexity with rich fruits of blackcurrant and cherry combined with herbs, clove and nutmeg spice, tobacco, violets and a hint of earth. The palate is extremely alluring with a combination of sweet and savoury characters. It is medium-full bodied with fleshy fruit balanced by integrated chewy rustic tannins. The wine is well structured and very harmonious. A lingering savoury finish completes a varietally true and very flavoursome Tempranillo. Dodger can be enjoyed now or over the next eight years.



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