



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

2011 KALLESKE 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 grape-growing, traditional winemaking and eighteen months barrel maturation has resulted in a powerful, full-bodied wine of great flavour and intensity.

GROWING SEASON

Vintage 2011 was the wettest growing season since our first Kalleske vintage in 2002 and certainly the wettest the Barossa has experienced for decades, with double the normal rainfall. It was also much cooler too, resulting in a longer ripening process and vintage being about 3 weeks later than normal. However, once vintage began in mid March, April was dry and warm with fantastic ripening conditions to give a perfect finish to the vintage. The cool weather has resulted in great natural acidity and fresh vibrant flavours in the grapes, with wines more elegant than usual and displaying plenty of florals and spice.

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 20th April 2011 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 eighteen months prior to bottling without fining or filtration.

TASTING NOTES

Buckboard Durif 2011 is dark purple-black. Emanating from the glass are the hallmark varietal aromas of violet, black cherry and spice as well as dark chocolate, cinnamon, licorice and rose florals. These enticing dark fruit flavours extend to the full-bodied palate. Whilst it was a cooler vintage, the wine is still big and powerful with rich and intense fruit. Barrel ferment characters compliment the concentrated fruit flavours. The wine is well structured with engaging natural tannins that are prominent but well integrated and provide a refreshing dry contrast to the luscious fruit. 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.