



KALLESKE 2011 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

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 Chenin Blanc performing extremely well.

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 March 16th. 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 a third of the ferment was undertaken in Russian & Hungarian oak hogsheads and the remainder in tank. Partial lees stirring was employed post fermentation for added texture and complexity. The wine was blended and bottled after 5 months barrel maturation.

TASTING NOTES

Florentine is white-straw in colour. The nose is inviting with aromas of fresh apple, cut hay, honeysuckle, quince, and a hint of almond. The palate is medium-bodied with intense fresh fruit supported by subtle barrel fermentation characters. The wine is well structured with crisp acid balanced by a lightly creamy texture and hint of minerality. A fresh finish and persistent length completes this complex and classy wine. Florentine can be enjoyed now but will cellar gracefully.



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