

**Kalleske**  
BAROSSA VALLEY



**Kalleske Pty Ltd**

PO Box 650 Greenock SA 5360

www.kalleske.com | wine@kalleske.com

T: 08 8563 4000 | F: 08 8563 4001

## 2012 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 sixteen months barrel maturation has resulted in a powerful, full-bodied wine of great flavour and intensity.

### GROWING SEASON

Vintage 2012 was a fantastic year. The wines from 2012 are outstanding and up there with 2010 and 2002 as the best wines to come out of our Kalleske winery. Vintage 2012 began with a good growing season of moderate rainfall and normal temperatures. Summer and Autumn were perfect with generally warm sunny days and only a few heat periods but nothing extreme. The weather was generally dry with an occasional shower of rain refreshing the vines. The perfect mid-high 20s weather ensured the grapes ripened steadily and evenly producing outstanding quality.

### 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 4th April 2012 and then destemmed into an open top fermenter. The must was fermented for 10 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.

### TASTING NOTES

Buckboard Durif 2012 is inky black in colour. Emanating from the glass are intense varietal aromas of fruit cake, black cherry, dark rose perfume, licorice, violet, cinnamon, Turkish delight and chocolate. These enticing dark fruit flavours extend to the rich full-bodied palate. This is a big and powerful wine with an abundance of dark fruit intensity. Very mouth-filling, the solid fruit is balanced with engaging natural chalky tannins that are prominent but well integrated. Subtle oak barrel maturation has added further character to this bountiful wine. Buckboard displays great power and complexity but importantly is dominated by strong fruit purity. A generous lingering finish completes this wine. This is a compelling and seductive Barossa Durif that can be enjoyed now or over the next decade.



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

