



2012 KALLESKE 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 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

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 February 28th. They were then whole bunch pressed and the juice was briefly settled prior to racking to fermentation. The juice was entirely wild fermented with native yeast and half of the ferment was undertaken in French & 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 2012 is mid-straw in colour. The intriguing nose is inviting with aromas of citrus tart, cut apple, pear, fresh hay, lemongrass and almond. The palate is medium-weight with mouth-filling flavours of vibrant white fruits complimented by background barrel fermentation characters. Well layered, the wine has a creamy texture that is balanced by integrated acid and a touch of slatey minerality. The finish is fresh and a 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.*

