

2012 Kalleske

PLENARIUS

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

Plenarius is from a single vineyard of Viognier on the Kalleske property at Moppa. 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 12th. They were then destemmed to a small open top fermenter. It was treated like a red wine with hand pump-overs morning and night to circulate the fermenting juice through the skins extracting flavour and subtle tannin. The must was entirely wild fermented with absolutely no additions. The wine was on skins for 7 days with ferment temperatures ranging from 17 to 29 degrees Celsius. At dryness the must was pressed and the wine was filled to French oak hogsheads. It underwent natural malolactic fermentation in barrel and was matured for 10 months on lees prior to racking and bottling without fining or filtration.

TASTING NOTES

Cloudy scotch amber in colour. Extremely vivid and uplifting. Aromatics burst from the glass - flowers, fig, honey, mint, orange peel, musk, nuts and talc. Tremendously intriguing. Full flavoured with solid body. Texture is amazing - chewy and layered. Tannins are lightly present adding a subtle grip. Wine is soft and round but has balanced natural acid providing freshness. It is dry but with an oily roundness. Very lingering finish. Overall this is an enjoyable and enthralling wine. A complex mesh of aromas, flavours and textures providing a provocative and enchanting drink.



2012 Kalleske Plenarius
'Orange Wine'



Viognier Grapes

ingredients: 100% certified biodynamic grapes.
single vineyard viognier grapes wild fermented
on skins for 7 days. matured in hogsheads for 10 months.
bottled unfiltered & unfiltered. naturally cloudy.
naturally amber in colour. no added sulphites.

Plénarius: full; complete; entire; absolute

"Nothing added; nothing taken away"

Troy Kalleske: Winemaker