



## Kalleske Pty Ltd

PO Box 650 Greenock SA 5360 www.kalleske.com | wine@kalleske.com T: 08 8563 4000 | F: 08 8563 4001

# Kalleske Buckboard Single Vineyard Durif 2013 Barossa Valley



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

# 2013 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 indispensible 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 2013 was a great quality year. However, yields were very low as a result of a very dry season, with less than half the normal growing season rainfall. It was also warmer than average with the dry and warm conditions resulting in vintage being three weeks earlier than normal. Importantly though, quality was amazing. Wines are rich, mouthfilling and extremely lengthy.

### 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 8th March 2013 and then destemmed into an open top fermenter. The must was fermented for 12 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 2013 is inky indigo-black in colour. Aromatics leap from the glass with flavours of dark plum, vanilla, blackberry, choc mint and a hint of earth. The full-bodied palate is equally as dark and black as the colour. Rich and intense it opens with plenty of solid ripe dark fruit complimented with smoky chocolate oak adding further complexity as well as balancing the deep fruit characters. The integrated chalky tannins are dry and offset the sweet fruits adding structure and clarity. Big, powerful and mouth-filling this is a very generous wine with solid concentration and a very long finish. This is a compelling and seductive Barossa Durif that can be enjoyed now or over the next decade.