



Kalleske Pty Ltd

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2013 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 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 3 weeks earlier than normal. Importantly though, quality was amazing. Wines are rich, mouthfilling and extremely lengthy.

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 21st. 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 2013 is mid-straw in colour with a green tinge. Emanating from the glass are inviting aromatics of fresh apple, cut hay, tropical perfume, lemon curd and a touch of flint. The medium-weight palate is fresh and vibrant with flavours of white stone fruit, honeysuckle and a hint of almond complimented by background barrel fermentation characters. Lavishly textured, the wine has a creamy mouthfeel that is balanced by subtle acidity and light minerality. The finish is vibrant and lingering completing 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.