



2014 KALLESKE DODGER TEMPRANILLO

Our Kalleske vineyard and farm was established at Greenock in the Barossa's North-West in 1853. Since the early 1900s, the 'dodger' has been indispensable in the vineyard. The vine dodger is a mechanical weeder that removes weeds from around the vines whilst dodging the vines themselves. In the early years the dodger was pulled by a horse and steered by hand and then in the 1960s the horse was replaced by a tractor. Fundamentally the dodger hasn't changed much and today it is still used to naturally control the weeds in our vineyards. Dodger Tempranillo is a single vineyard wine that's been grown, vintaged and matured on our Kalleske property. Vigilant grape growing, traditional winemaking and fourteen months barrel maturation has resulted in a sophisticated, medium bodied Tempranillo displaying classic structure and varietal expression typical of our Kalleske vineyard.

GROWING SEASON

Vintage 2014 was an excellent year. The wines from 2014 are strong with deep and vibrant colour, excellent fruit definition and solid but integrated tannin structure ensuring longevity for the wines. The 2014 growing season began with slightly above average Winter rainfall however Spring and early Summer were very dry with 40% less rain than normal. Temperatures were also up with the Spring/Summer growing season being an average of 2 degrees C warmer. However, this dry and warm season changed dramatically in mid February with 100mm of rain falling, the wettest February day in 45 years. This slowed the ripening of the grapes considerably and combined with average mild temperatures in March (25.7 degrees C) a steady ripening of the grapes ensued. This ensured good flavour and moderate sugar development producing outstanding quality.

VINEYARD

The single-vineyard Dodger Tempranillo block is the newest variety on the Kalleske property. The hand-pruned vines are low-yielding and are grown in sandy loam soil with quartz and ironstone over deep red clay.

WINEMAKING

The grapes were picked on 10th March 2014 and then destemmed into an open top fermenter. The must was wild-fermented for 8 days on skins with hand pump-overs twice a day. After pressing off skins the Tempranillo was filled to seasoned French oak hogsheads where it underwent natural malolactic fermentation in barrel. Dodger was matured in barrel for fourteen months prior to bottling.

TASTING NOTES

Dodger Tempranillo 2014 is medium red in colour. The aroma displays lifted varietal Tempranillo characters of herbs, leather, earth and dried plum. Medium-bodied, the palate exhibits spice, crunchy red fruits and marzipan with subtle oak in support. The natural tannins are prominent adding defined structure and chewiness. There's a dry lingering finish to complete the wine. Dodger can be enjoyed now or over the next eight years.



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