



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

## 2014 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 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

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 25th. 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 4 months barrel maturation.

### TASTING NOTES

Florentine 2014 is pale-straw in colour. The aromatics are lifted displaying freshly cut hay, pear, lavender perfume, marzipan, quince and lemon custard. The palate is medium-bodied with vibrant white stone fruit complimented by subtle nutty oak. The wine has a smooth texture and light creaminess balanced by soft acidity. A lengthy finish completes this classy wine. Florentine can be enjoyed now but will cellar gracefully.