



2014 KALLESKE FORDSON ZINFANDEL

In 1853, the Kalleske vineyard and farm was established at Greenock in the Barossa's North-West. For 97 years horses were used to work the vineyard and land. This changed in 1950 when a new type of horse-power arrived on the property, a 'Fordson' Major tractor. The Fordson soon became a valuable and integral part of vineyard and farm activities. Fordson Zinfandel (a.k.a. Primitivo) is a single vineyard wine that's been grown, vintaged and matured on the Kalleske property. Vigilant grape growing combined with traditional winemaking and fourteen months barrel maturation has resulted in a flavoursome varietal Zinfandel displaying classic structure and richness typical of the 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

Fordson is a single vineyard Zinfandel from the Kalleske property. The hand-pruned vines are low-yielding and are grown in shallow, sandy loam soil over superb deep red clay.

WINEMAKING

The grapes were harvested on April 23rd and pressed 9 days later on May 2nd, with pump-overs employed twice daily whilst on skins. Following pressing the wine was matured in seasoned hogsheads for fourteen months prior to bottling.

TASTING NOTES

2014 Fordson Zinfandel is deep magenta-red in colour. Ascending from the glass are intense and lifted aromas of raspberry, blackberry, sweet spice, trifle and perfume; a very attractive aroma indeed. The juicy palate is packed with succulent berry fruits, suitably restrained with fine but structured tannins. There are subtle oak maturation nuances adding further complexity. Energetic, harmonious and truly varietal, this medium to full bodied wine is very drinkable. Approachable and fruit forward, Fordson Zinfandel can be enjoyed now or over the next five years.



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