



2014 Kalleske

PLENARIUS

GROWING SEASON

Vintage 2014 was an excellent year. The wines from 2014 are strong with 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

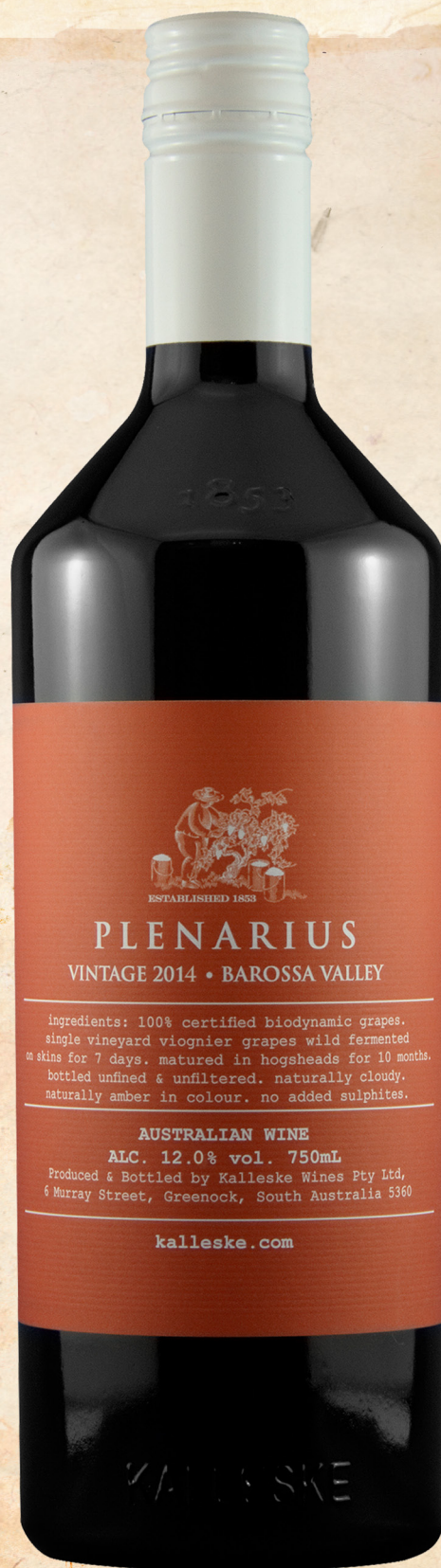
Plenarius is from a single vineyard of Viognier on the Kalleske property at Moppa. The vines are low yielding and soil is shallow sand with clay subsoil.

WINEMAKING

The grapes were harvested in the cool of the night on February 25th. They were then destemmed to a small open top fermenter. It was treated like a red wine with hand pumpovers morning and night to circulate the fermenting juice through the skins extracting flavour and subtle tannin. The must was entirely wild fermented with absolutely no additions. The wine was on skins for 7 days with ferment temperatures ranging from 20 to 27 degrees C. At dryness the must was drained and the wine was filled to seasoned French oak hogsheads. It underwent natural malolactic fermentation in barrel and was matured for 10 months on lees prior to racking and bottling without fining or filtration.

TASTING NOTES

Hazy Golden Orange in colour with some toffee hues. Alive and uplifting, erupting from the glass are rich exotic aromatics of apricot syrup, candied oranges, jasmine tea, musk, fig, honey and a zesty flowery fragrance and aromatic hops. Enticing and intriguing. On the palate there is a soft, supple texture with an initial wave of fruit sweetness, followed by a zing of fresh, balancing acidity giving the wine some tension. There is a luscious glycerol hit as the acid fades adding a silky weight and texture. The time on skins has added complexity without phenolic bitterness. There is a funky fruit and musk with very light tannins adding a subtle cleansing grip. The finish is extremely long. Overall this is an enjoyable and enthralling wine being a complex mesh of aromas, flavours and textures providing a provocative and enchanting drink. Served just under room temperature, but definitely not fridge cold will benefit this wine hugely.



ingredients: 100% certified biodynamic grapes.
single vineyard viognier grapes wild fermented
on skins for 7 days. matured in hogsheads for 10 months.
bottled unfiltered & unfiltered. naturally cloudy.
naturally amber in colour. no added sulphites.

Plénarius: full; complete; entire, absolute

"Nothing added; nothing taken away" *Troy Kalleske: Winemaker*