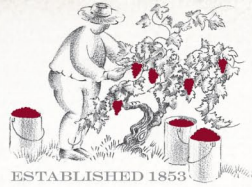


Kalleske
BAROSSA VALLEY



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2015 KALLESKE BUCKBOARD DURIF

The Kalleske vineyard and farm was established at Greenock in the Barossa's North-West in 1853. For more than a century, the horse drawn 'buckboard' was indispensable on the farm. The buckboard buggy transported not only people but hauled produce and supplies to and from the farm, including countless loads of grapes. In the mid 1900s the horse was replaced with a motor and then the buckboard further evolved into a flat bed truck and eventually to the modern ute. Buckboard Durif is a single vineyard wine that's been grown, vintaged and matured on the Kalleske property. Vigilant grape growing, traditional winemaking and fourteen months barrel maturation has resulted in a powerful, full-bodied wine of great flavour and intensity.

GROWING SEASON

Vintage 2015 produced excellent wines. It began with a wet Winter followed by a very dry growing season with less than half the average rainfall. Spring was warmer than average leading to an earlier budburst and early vintage. Summer brought average temperatures, ensuring the dry conditions were not stressful to the vines, and a slow even ripening ensued. Quality is brilliant, certainly one of the highlights in recent years.

VINEYARD

Buckboard Durif is sourced from a single vineyard on the Kalleske property. The hand-pruned vines are low-yielding and are grown in shallow, sandy loam soil over superb deep red clay, providing ideal conditions for Durif.

WINEMAKING

The grapes were picked in two batches, on 23rd February and 23rd March and then destemmed into open top fermenters. The must was fermented for 9-10 days on skins with hand pumpovers twice a day. After pressing off skins the Durif was filled to a mix of 25% new and the balance used American oak hogsheads. The wine completed primary fermentation and underwent natural malolactic fermentation in barrel. The Durif was matured in barrel for fourteen months prior to bottling.

TASTING NOTES

2015 Buckboard Durif is inky purple-black. The aromas leap out of the glass, a serious wine is immediately evident. There are captivating aromas of blackberry jam, dark plum, sweet spice, fruit cake and chocolate. The rich and full-bodied palate is equally enticing. Black fruits dominate and fill the mouth with a probe of obvious but fine natural tannin adding structure and definition. Intense and concentrated, complimenting the dark fruits are flavours of toasty mocha barrel ferment. A generous lingering finish completes this powerful wine. Buckboard is a compelling and seductive Barossa Durif that can be enjoyed now or over the next decade.



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

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