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2015 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 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

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 16th February 2015 and then destemmed into an open top fermenter. The must was wild-fermented for 7 days on skins with hand pumpovers 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 2015 is medium red-magenta in colour. The aroma is classic Tempranillo with lifted herbs, strawberry, fresh tobacco, earth, clove and a touch of smoke. The palate is medium-bodied and shows flavours of crunchy cherry and dried herbs. There is bright acid adding definition along with natural earthy tannins. It is long to finish with lingering sweet-savoury flavours. Dodger can be enjoyed now or over the next eight years.



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

BAROSSA