



Kalleske Pty Ltd

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Kalleske? Florentine Single Vineyard Chenin Blanc 2015 Barossa Valley VINE OF AUSTRALIA



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

2015 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 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 on the vines, and a slow even ripening ensued. Quality is brilliant, certainly one of the highlights in recent years.

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 24th. 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 2015 is pale-straw in colour. Lifted and inviting, there are intriguing aromatics of freshly cut hay, apple, lemongrass, almond and a hint of citrus tart. The palate is medium-weight with flavours of white stone fruits complimented by subtle barrel fermentation characters. A fresh citrus zing is balanced by a creamy texture together with a touch of slate. The finish is persistent, completing this complex and classy wine. Florentine can be enjoyed now but will cellar gracefully.