



2015 Kalleske

PLENARIUS

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

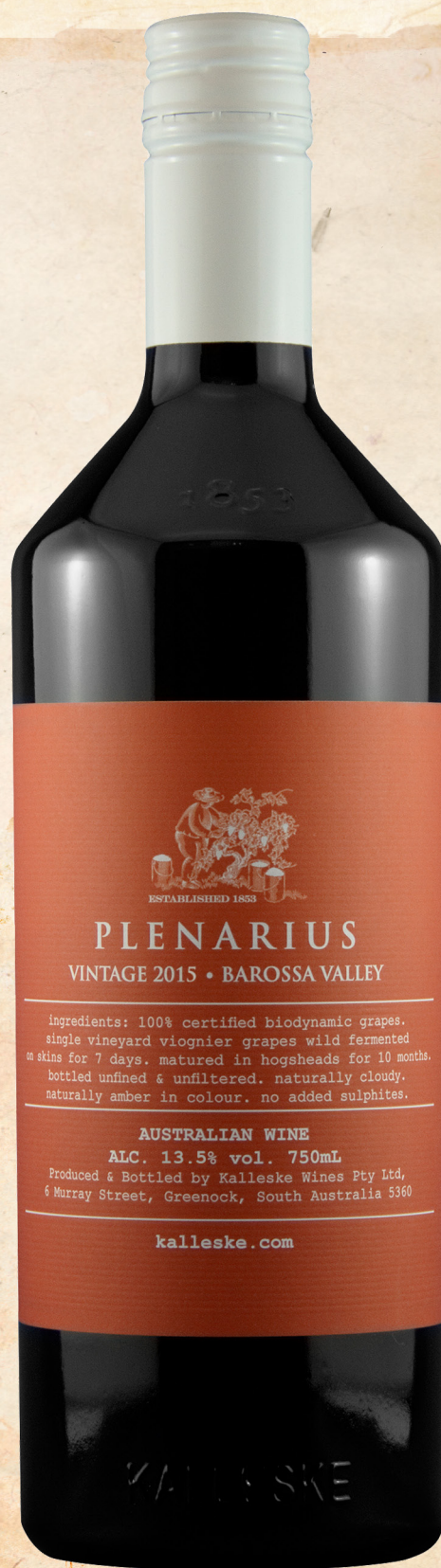
Plenarius is from a single vineyard of Viognier on the Kalleske property at Moppa. The vines are low yielding and soil is shallow sand with clay subsoil.

WINEMAKING

The grapes were harvested in the cool of the night on February 16th. They were then destemmed to an 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 17 to 31 degrees Celsius. 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 for bottling with zero additions, bottling as 100% grapes.

TASTING NOTES

Straight away you know you're in for something completely different, the colour is instantly perplexing. Dark coppery orange to heavy straw, the wine has a duality that looks both intimidating but captivating at the same time. You can smell this colossus as you are picking up the glass. There are fragrances of orange peel and it's bursting with citrus and mandarin, followed closely by tinned apricots and lots of them. Giving it a splash of air some background notes start to emerge including lemongrass, lychee and even cloves come forward. There's also a slight hoppiness to it reminiscent of a fancy craft beer. Take a sip and you're surprised again, the nose alludes to this being sweet, but it's dry as a bone. There is the big unctuous texture which Viognier is known for, followed immediately by the grip and tannin that time on skins gives. The nose doesn't say skin contact, but the colour and palate certainly do. Delicious now, this wine doesn't need to be held onto for too long, but it has plenty going for it that could give it potential to cellar and evolve over quite some years. Only time will tell.



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*