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2016 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 grapegrowing, traditional winemaking and maturation in new and seasoned American oak hogsheads has resulted in a powerful, full-bodied wine of great flavour and intensity.

GROWING SEASON

Vintage 2016 was hot and dry resulting in grapes ripening earlier than average. Winter and Spring rainfall was down by 38% whilst growing season temperatures were up by 3 degrees. Some welcome rain came at the end of January refreshing the vines and giving them good moisture to ripen to maturity. Yields from 2016 are solid and importantly quality is stunning. 2016 is certainly a star vintage with bright intense wines of great flavour intensity and inherent balance.

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 March 23rd and March 31st and then destemmed into an open top fermenters. The must was native-yeast fermented for 9-12 days on skins with hand pump-overs 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 thirteen months prior to bottling.

TASTING NOTES

Buckboard Durif 2016 is thick inky purple-black in colour. Emanating from the glass are intense aromatics. There is fruit cake, dark plum, chicory, vanilla, cherry-ripe and clove spice. It is bright, uplifting and assuredly serious. The palate is rich and full-bodied. That's putting it mildly. It is intense across the board. Strong black fruits dominate, complimented with toasty sweet oak and solid natural tannins adding structure and grip. This is a generous, muscular wine that is big, powerful and concentrated. A long, clean dry finish completes a lavish 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.