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2016 KALLESKE FORDSON ZINFANDEL

In 1853, the Kalleske vineyard and farm was established at Greenock in the Barossa's North-West. For 97 years horses were used to work the vineyard and land. This changed in 1950 when a new type of horse-power arrived on the property, a 'Fordson' Major tractor. The Fordson soon became a valuable and integral part of vineyard and farm activities. Fordson Zinfandel (a.k.a. Primitivo) is a single vineyard wine that's been grown, vintaged and matured on the Kalleske property. Vigilant grapegrowing combined with traditional winemaking and maturation in seasoned French and American oak hogsheads has resulted in a flavoursome varietal Zinfandel displaying classic structure and richness typical of the Kalleske vineyard.

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

Fordson is a single vineyard Zinfandel from the Kalleske property. The hand-pruned vines are low-yielding and are grown in shallow, sandy loam soil over superb deep red clay.

WINEMAKING

The grapes were harvested on April 4th and pressed nine days later on April 13th, with pumpovers employed twice daily whilst on skins. Following pressing the wine was matured in seasoned hogsheads for thirteen months prior to bottling without fining or filtration.

TASTING NOTES

Fordson Zinfandel 2016 is magenta-red in colour. The bouquet is lifted with aromas of briar, wild berries, licorice, spice, rhubarb and fruit cake. The medium-full bodied palate is filled with fresh juicy red and black fruits. The natural tannins are well integrated adding a seamless structure to the wine. Maturation in seasoned barrels has added subtle oak complexity while preserving the varietal fruit character. There is bright acidity adding freshness and the wine finishes with very good length. Approachable and fruit forward, Fordson Zinfandel can be enjoyed now or over the next five years.



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