



2016 Kalleske

PLENARIUS

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

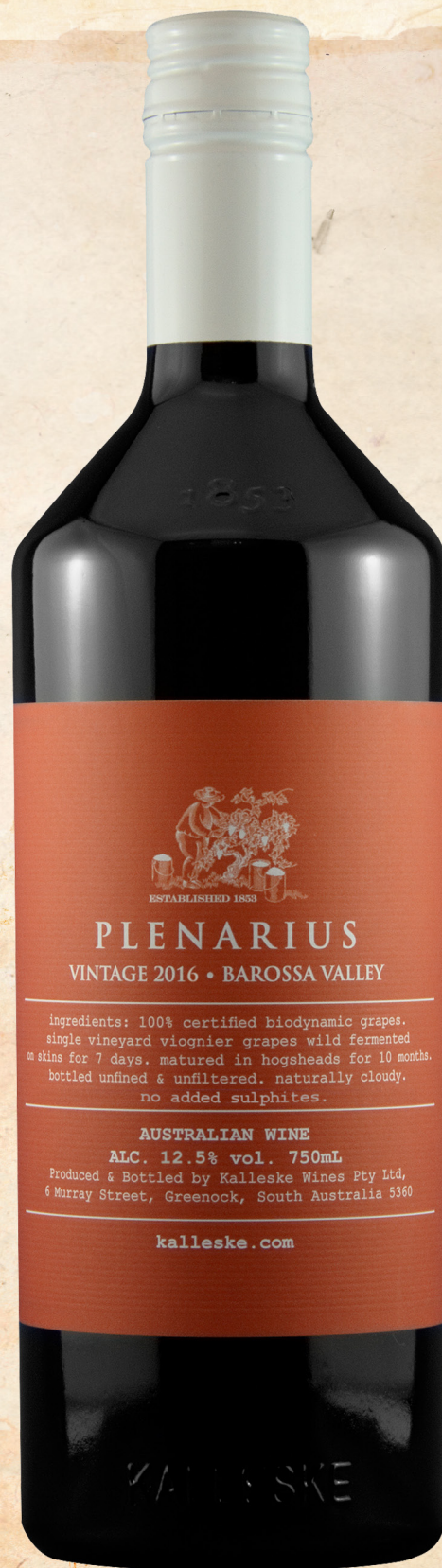
Plenarius is from a single vineyard of Viognier on the Kalleske property at Moppa. The vines are low yielding and soil is shallow sand with clay subsoil.

WINEMAKING

The grapes were harvested in the cool of the night on February 22nd. 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 24 to 29 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

It is an intriguing but inviting bronze orange colour. The aromatics abound. There is honey, glace fruit, ginger, apricot, dried fig, spice and a touch of hops. Very captivating. The palate is medium-full bodied. Flavours are intense. The texture is sublime, a multiple of layers and diverse but complementary mouthfeels. There is a touch of inviting oily roundness that is checked by lightly chalky tannin and natural citrusy acid adding freshness. The dry finish is lingering and clean, inviting another sip sooner rather than later. Overall this is an enjoyable and enthralling wine. A complex mesh of aromas, flavours and textures providing a provocative and enchanting drink.



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*