



2017 KALLESKE FLORENTINE CHENIN BLANC

This single vineyard Chenin Blanc, sourced from mature vines on our Kalleske farm, has been wild yeast fermented to provide a naturally varietal yet complex fruit-driven. 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 2017 was stunning. The vines got off to a fantastic start with a wetter than average Winter and mild Spring. Summer brought typically average warm conditions with some excellent rainfall, twice the average. This kept the vines in superb condition for steady ripening into Autumn which remained dry with warm sunny days and cool nights. Yields from 2017 are good and quality is exceptional.

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 March 14th. They were then pressed and the juice was briefly settled prior to racking to fermentation. The juice was entirely wild fermented with native yeast in tank. The wine was bottled immediately after primary fermentation whilst young and fresh to retain utmost vibrancy.

TASTING NOTES

Florentine 2017 is vivid white-straw in colour. The lifted aromatics display passionfruit, freshly cut apple, lemon custard, quince and flowers. The palate is fresh and vibrant exhibiting white peach and grapefruit. It is light-medium bodied with the bright fruit flavours balanced with harmonious acidity. Fresh, juicy fruit is the hallmark of this delicious wine. The finish is very lengthy. Florentine can be enjoyed now but will cellar gracefully.



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

