

1853

*Kalleske*  
BAROSSA VALLEY



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

## 2017 KALLESKE 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 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

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 April 19th and April 21st and then destemmed into open top fermenters. The must was native-yeast fermented for 8 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 underwent natural malolactic fermentation in barrel. The Durif was matured in barrel for twelve months prior to bottling without fining or filtration.

### TASTING NOTES

2017 Buckboard Durif is dense burgundy-black in colour.

The aroma is aloft with inviting richness. Black fruit aromatics dominate along with cola, chocolate, coffee and clove.

The palate is immense. Amazingly full-bodied with intense density. There is dark fruit cake, ripe plum and a touch of licorice. Toasty oak is evident adding further flavour and support to the rich juicy fruits which are perfectly balanced by the strong lightly-drying natural tannins adding a muscular structure. The finish is strikingly long, powerful fruits intermixed with chocolatey tannins. Buckboard is a compelling and seductive Barossa Durif that can be enjoyed now or over the next decade.

BAROSSA