

Kalleske
BAROSSA VALLEY



Kalleske Pty Ltd
PO Box 650 Greenock SA 5360
www.kalleske.com | wine@kalleske.com
T: 08 8563 4000 | F: 08 8563 4001

2017 KALLESKE ELENORE SEMILLON

This single vineyard Semillon is from one of the oldest surviving Semillon vineyards in the Barossa, planted on the Kalleske property in 1980. Grapes from these old low-yielding vines were native yeast fermented and matured in a trio of vessels; French barrels for oak richness, concrete egg tank adding complexity and stainless tank providing freshness. The wine gains its name from Johanne 'Elenore' Kalleske, daughter of Eduard & Rosina, born on the Kalleske farm in 1865. Elenore 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

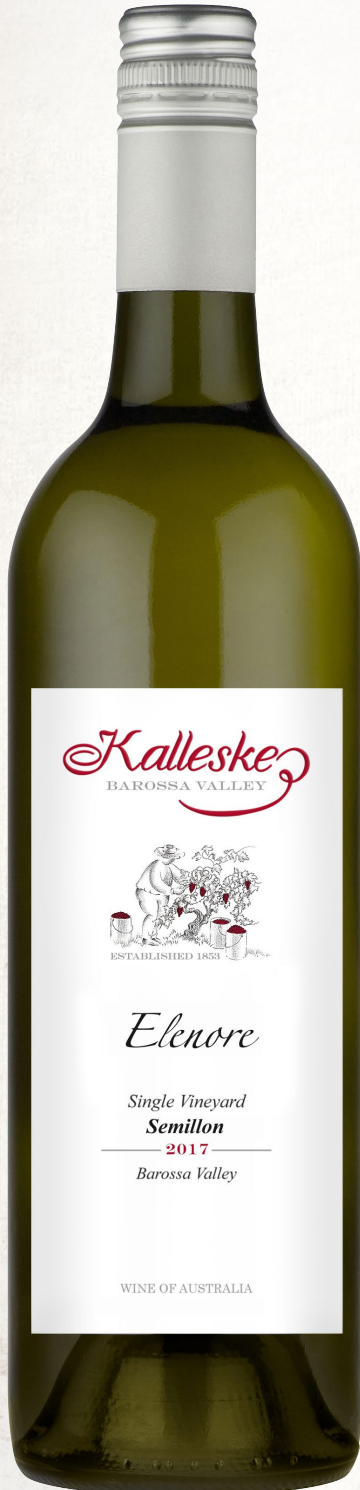
Elenore is from a single vineyard of Semillon on the Kalleske property that was planted in 1980. The old vines are low yielding and soil is shallow sand with clay subsoil.

WINEMAKING

The grapes were harvested in the cool of the night on March 23rd. They were then pressed and the juice was briefly settled prior to racking to fermentation. The juice was entirely wild fermented with native yeast and portions of the ferment were undertaken in new and seasoned French oak hogsheads, concrete egg tank and stainless steel tank. Partial lees stirring was employed post fermentation for added texture and complexity. After eight months maturation in these vessels, the wine was blended and bottled.

TASTING NOTES

Attractive pale straw in colour. The aroma is very uplifting with notes of rockmelon, pawpaw, pear and apple along with hints of nutty oak. The palate is medium bodied and richly flavoured. The ripe fruits continue to dominate providing a very enticing wine. There is evident oak from barrel maturation adding another layer of flavour. There is further complexity with honey, butter and creamy notes from the natural malolactic fermentation and time on lees. The wine is balanced with bright acidity adding backbone and length. Elenore is a lavishly flavoured old vine Barossa Semillon that can be enjoyed now or over the next five years.



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

BAROSSA