

*Kalleske*  
BAROSSA VALLEY



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## 2017 KALLESKE DODGER TEMPRANILLO

Our Kalleske vineyard and farm was established at Greenock in the Barossa's North-West in 1853. Since the early 1900s, the 'dodger' has been indispensable in the vineyard. The vine dodger is a mechanical weeder that removes weeds from around the vines whilst dodging the vines themselves. In the early years the dodger was pulled by a horse and steered by hand and then in the 1960s the horse was replaced by a tractor. Fundamentally the dodger hasn't changed much and today it is still used to naturally control the weeds in our vineyards. Dodger Tempranillo is a single vineyard wine that's been grown, vintaged and matured on our Kalleske property. Vigilant grapegrowing, traditional winemaking and maturation in seasoned French oak hogsheads has resulted in a sophisticated, medium bodied Tempranillo displaying classic structure and varietal expression typical of our Kalleske vineyard.

### 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

The single-vineyard Dodger Tempranillo block is the newest variety on the Kalleske property. The hand-pruned vines are low-yielding and are grown in sandy loam soil with quartz and ironstone over deep red clay.

### WINEMAKING

The grapes were picked on March 8th 2017 and then destemmed into an open top fermenter. The must was wild-fermented for 13 days on skins with skins submerged for the entire time. After pressing off skins the Tempranillo was filled to seasoned French oak hogsheads where it underwent natural malolactic fermentation in barrel. Dodger was matured in barrel for thirteen months prior to bottling without fining or filtration.

### TASTING NOTES

Dodger Tempranillo 2017 is dark burgundy-red in colour. The aromatics are very uplifting with spice, red fruits, mint, briar, cherry and a touch of earth. The palate is medium bodied and boasts rich varietal Tempranillo characters. There is earthy spice, tobacco, red fruits and blackberry. Well structured, with lightly grippy natural tannins, seasoned oak maturation gives harmony and softness while maintaining fruit dominance. The finish is long completing a complex and flavoursome wine. Dodger can be enjoyed now or over the next eight years.



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

