



2018 Kalleske

PLENARIUS

GROWING SEASON

The 2018 vintage was superb. Winter was slightly wetter than average getting the vines off to a brilliant start leading them into Spring which was warmer and drier than average. Rain in early December refreshed the vines and ensured they remained strong and healthy for the overall dry and hot Summer. Autumn also remained dry with perfect Autumnal temperatures leading into harvest. The 2018 yields are good and the quality is excellent, a classic Barossa vintage.

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

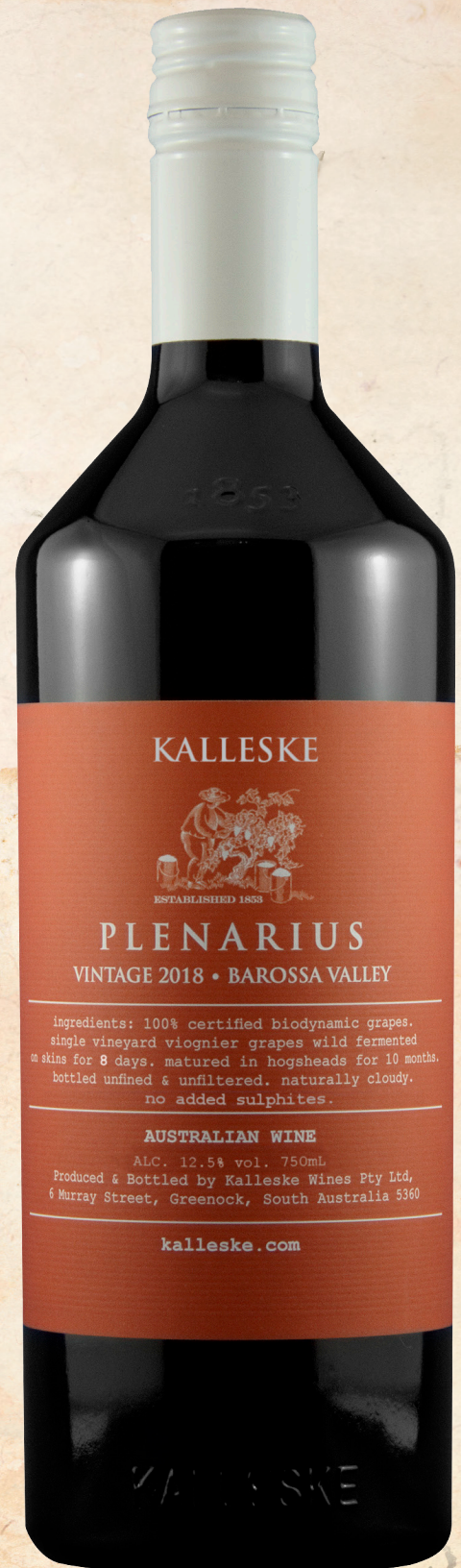
The grapes were harvested in the cool of the night on March 15th. They were then destemmed to an open top fermenter. It was treated like a red wine with hand pump-overs morning and night to circulate the fermenting juice through the skins extracting flavour and subtle tannin. The must was entirely wild fermented with absolutely no additions. The wine was on skins for 8 days with ferment temperatures ranging from 17 to 28 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

2018 Plenarius is an attractive light amber colour with a golden tint.

The aromatics are lively. Very extroverted, it is bursting forth with honey, lemon, flowers, spice and fresh hops.

The palate is engaging with initial flavours of marmalade and gingerbread. It then evolves into fresh cut red apple with some tart natural acidity providing freshness. Emerging next is a rounded texture, almost waxy mouthfeel followed by some light phenolic grip. The long finish neatly winds all the previous components together to give an evocative complexity to a captivating and satisfying wine.



ingredients: 100% certified biodynamic grapes.
single vineyard viognier grapes wild fermented
on skins for 8 days. matured in hogsheads for 10 months.
bottled unfined & unfiltered. naturally cloudy.
naturally amber in colour. no added sulphites.

Plenarius: full; complete; entire; absolute
"Nothing added; nothing taken away" *Troy Kalleske*
Troy Kalleske: Winemaker