



1853
Kalleske Wines Pty Ltd

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

2018 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

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

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 on April 6th and then destemmed into an open top fermenter. The must was native-yeast fermented for 7 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.

TASTING NOTES

Buckboard Durif 2018 is inky indigo-black in colour. Leaping from the glass are immense aromatics indicating a hefty wine awaits. It is so inviting with flavours of blackberry, chocolate pudding, dark plum, sweet spices and cola.

The palate is rich and full-bodied. It is dark and ripe with colossal flavour. An opening of black fruits opens up to subtle and slightly toasty oak complexity adding a further dimension. Tannins are powerful but beautifully integrated and perfectly offset the sweet fruits adding structure and clarity. Big, powerful and mouth-filling this is a very generous wine with solid concentration and a very long finish. Buckboard is a compelling and seductive Barossa Durif that can be enjoyed now or over the next decade.



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

