



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



2019 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

Quality from 2019 is stunning. It was a warm and extremely dry growing season with rainfall down significantly (39%), making it one of the driest years in the past century. Summer was 3 degrees warmer than average. Yields were impacted by the dry season, leading to smaller berries and bunches. Importantly quality is brilliant producing richly flavoured, intense wines.

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 February 25th. 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 seasoned French oak hogsheads, concrete egg tank and stainless steel tank. Partial lees stirring was employed post fermentation for added texture and complexity. After five months maturation in these vessels, the wine was blended and bottled.

TASTING NOTES

2019 Elenore is attractive mid straw in colour.

The aroma bursts forth with cut hay, rockmelon, poached pear, fine oak and a touch of earthiness.

The medium bodied palate is full flavoured with varietal Semillon fruit. Subtle nutty oak is evident as is a faint mineral element adding exotic complexity. It has an impeccable texture, resultant of malolactic fermentation, lees stirring and concrete maturation. Acidity is well-balanced ensuring freshness and backbone. Lengthy to finish. Elenore is a lavishly flavoured old vine Barossa Semillon that can be enjoyed now or over the next five years.