

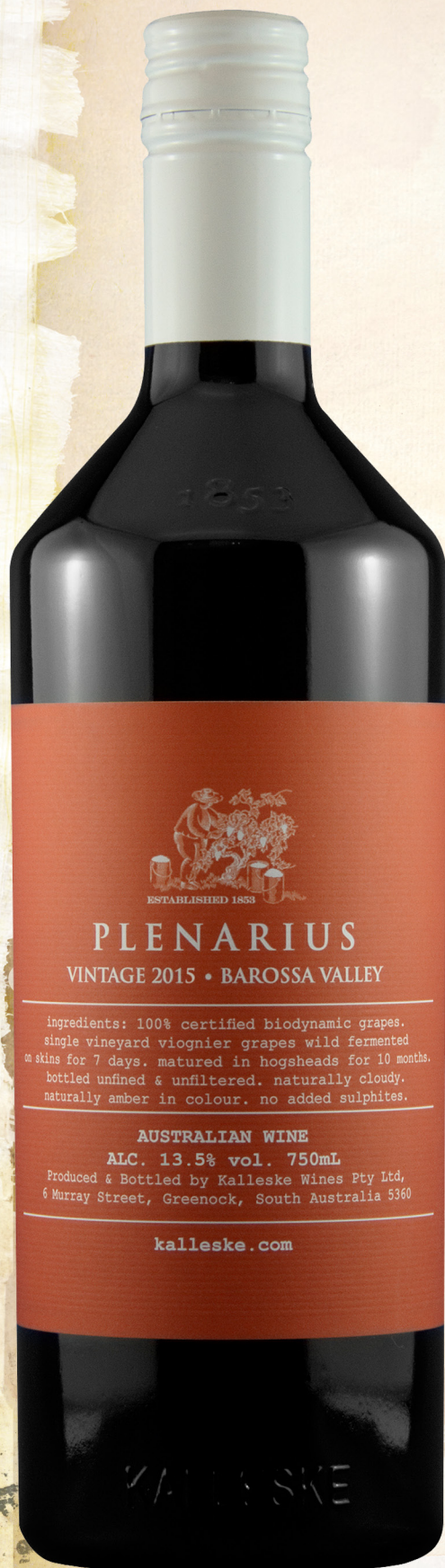


2015 KALLESKE PLENARIUS

94 Points

"It spends a mere seven days on skins, which seems long for a white wine but short in the current oeuvre of skin contact fermented orange wines in Australia. It's viognier from the Barossa Valley. After its skin contact it hangs out in oak for ten months. Sent to bottle unfiltered, no sulphur. At \$26 RRP I will go out of my usual silence on 'value' and say this is exceptional buying for complexity and interest. Deep, bronzed orange colour. Surprising considering the relative short-ish skin contact time. Heady scents of apricot, farmhouse cider, ginger, preserved lemon, honey, mead herbs. It's compelling from first sniff. Close your eyes and you're drinking a tannic light red. Firm chalky pucker defines the wine, but there's rich apple, honey, ginger and peppery things all going on. Intense, structured, very, very long in flavour, and, to cap it all off, insanely refreshing. A stonkingly good wine".

Mike Bennie, *The Wine Front*, March 26th 2016



ESTABLISHED 1853

PLENARIUS

VINTAGE 2015 • BAROSSA VALLEY

Ingredients: 100% certified biodynamic grapes.
single vineyard viognier grapes wild fermented
on skins for 7 days. matured in hogsheads for 10 months.
bottled unfiltered & unfiltered. naturally cloudy.
naturally amber in colour. no added sulphites.

AUSTRALIAN WINE

ALC. 13.5% vol. 750mL

Produced & Bottled by Kalleske Wines Pty Ltd,
6 Murray Street, Greenock, South Australia 5360

kalleske.com



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

sense of place

BAROSSA