



2016 KALLESKE PLENARIUS

Like your wine a bit different or maybe just a bit hipster? This one sourced from a 100% biodynamic vineyard, rested on skins for 7 days, wild ferment, oak for 10 months, unfinned, unfiltered and no added sulphur dioxide. Deeply honey coloured with an orange hue, overpowering and funky smells of apricot jam, jasmine blossom, honey comb, lanolin and spices. Pushing the boundaries, this still manages to be textural rather than unctuous with varietal, defining apricot squarely front and centre, followed by an earthy/honey sweetness and furry, grippy phenolics. I struggled to get a food match in my head for this, until I took the bottle to a friend's house for him to sample and he successfully suggested chilli mussels.

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

The most orange wine in terms of colour in the line-up: clear, deep amber. Complex sweet nose which is slightly oxidative; character of spice, confectionary, boiled lollies, toffee, marzipan, mead, marmalade and a slight waxy note. Almost Port-like said one taster of the nose. Waxy note carries through on to the palate which is soft, zesty, generous, giving and full. Not a highly structured wine nor particularly long. Chocolatey finish with a tangy after taste. Lovely fruit and nice aftertaste said one taster. Look and tastes like a 25 year old wine said another.

Wine & Viticulture Journal, May/June 2017

This is an orange wine, a skin contact white, biodynamic and organic. Grow grapes chemical free > squishy squishy > naturally ferment > bottle. That's just semantics. This is wine full of texture and aromatics. Smells so good I'd just about wear it as a cologne, and I'm not the only one to have made that comment. Ginger, chamomile, dried apricots, lemongrass, mandarin peel, nutmeg. Drink straight off the shelf or from the fridge. Stands up to fish, pork, chicken, Thai or mild Indian curries, hard cheeses, et al. What more could you want! I'd probably pay \$50 for this if I needed to.

Matthew Kurko, *Small Batch Wine Tours*, July 2017