



2017 KALLESKE CCCLXV DURIF

90 Points

"Very deep, dark, dense purple/red/black colour, the bouquet all about violets and blueberry, chocolate and vanilla, tending chaffy as it airs. The palate is dense and lush, fruit-sweet and succulent, with amazing depth and amplitude of flavour, firmly welded to structure, the whole lot persisting long on the finish. A big, raunchy wine with lots of guts. I suspect it will be long-lived. (365 days on skins, bottled without fining or filtration, and no oak ageing)."

Huon Hooke, *The Real Review*, 28 September 2018

"At 16.0% alcohol, this wine has had the 'full' treatment – biodynamic grapes, wild ferment, skins submerged for 365 days (hence the name CCCLXV). NO oak maturation and then bottled straight after pressing without fining or filtering – How natural is that huh? All that is missing is the use of qvervi to make it as natural as the Georgian wines!!"

Wow! This is a big, powerful, dark-inky coloured wine which is rich, ubber intense with beguiling stewed fruit aromas with traces of herbs and a good dollop of Christmas pudding. It has massive palate swamping flavours and strong, tight tannins on the finish. Awesome now, especially with food, but give it a few years and it will literally "blow your socks off!" I thought that the KALLESKE 2016 BUCKBOARD DURIF was fantastic but this wine is even better. As they say in the classics: "Ah Troy, you have done it again!"

365 days on skins, open fermenter, wild yeast. WOW what a wine - almost black in colour, rich stewed fruit aromas with spices & dried herbs + a hint of fruitcake on the beguiling bouquet. Huge mouthfilling flavours with oodles of blackfruit, rich fruit pudding, and big strong tannins. A BRILLIANT MONSTER, which in a decade + will be absolutely SENSATIONAL."

Dan Traucki, *Wine Assist*, August 2018



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