



## 2017 KALLESKE PLENARIUS

*Plenarius means “Nothing added, nothing taken away” which is a very apt name for this wild fermented most unusual yet insanely delightful wine. It starts off with the colour having a slight orange tinge to it, the aromas are big and funky, with Asian spices, lemon grass and a smidge of fresh ginger. On the palate it has gorgeous flavours unlike any Viognier I have ever tasted, there is a splash of apricots, a hint of honey, great viscosity and good crisp acidity to balance it all out a delightful palate teasing/pleasing wine. Totally “out of left field” but deserves to be “centre stage”*

*A BRILLIANT PALATE CHALLENGER.*

**Dan Traucki**, Wine Assist, 25 February 2018

### Trophy Winner

1st Place

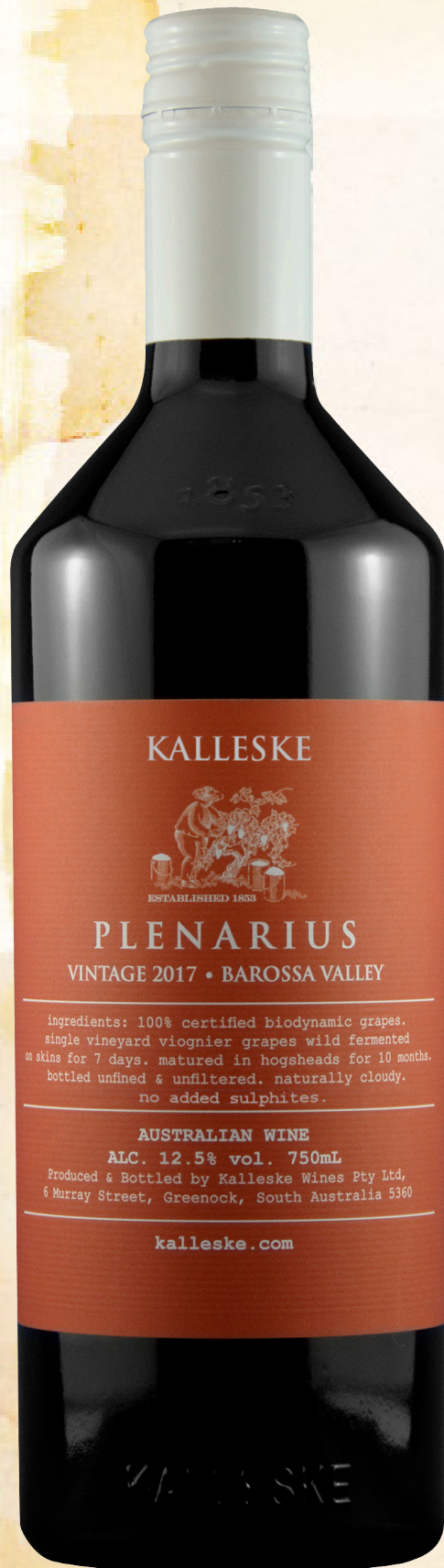
**Not Quite White 2018**

### 17.5 / 20 points

*“The packaging for the Kalleske wines always comes across as a winner: solid bottles with quality labeling. Whilst their range of ‘traditional’ reds holds legions of ‘traditional’ fans, their “Divergent Genre” sees such winemaking fun as this Viognier: Biodynamic fruit, wild ferment, 7 days on skins and then 10 months in oak.*

*The colour of dusky, bronzed peach....or according to #MrsDrew “bloody urine.” Layers and layers of aromas. Apricot slices, ginger beer, resinous hops, crystal ginger, brown dusty spices and a vanilla edge. Bittersweet stonefruit, mealy palate with tri-polar texture: oily and chalky and steely. Almost a minty fresh, puppy dog fresh finish. Is it fruity? Is it dry? Who knows? It’s a magical creature and an alluring drink.”*

**Regan Drew**, Vinonotebook, July 8 2018



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