



## 2018 KALLESKE CCCLXV DURIF

### 91+ Points

*“A whopping 365 days on skins. No oak. Interesting that this doesn’t include oak because it smells of prunes on toast. It’s a dense, tannic but meticulous wine with liquorice, plum and even violet flavours/scents pushing persuasively throughout. It’s both neat and rugged at once. It’s still finding its feet; it’s going places. Apart from anything else it offers very good value.”*

**Campbell Mattinson, The Winefront, 4 November 2019**

### 92 Points

*“Very deep, dense, glass-staining purple colour. The bouquet is likewise dense and concentrated, essence and meaty - in a cold barbecue-grill way. The wine is massively dense, concentrated and tannic, but the tannins are ripe and supple. Blackberry and black olive. A blockbuster, but all the moving parts seem well oiled.”*

**Huon Hooke, The Real Review, 28 August 2019**

*“OMG! What a mind blowing wine!! No oak maturation at all – instead it is left on skins for a year (hence CCCLXV – 365 days). It is right up there with the biggest, brightest, boldest Durif I have ever tasted. Almost black in colour with crisp, complex aromas of blackberries and plums, and has great viscosity. A big, bold, beautiful palate teaming with rich flavours, just a hint of natural fruit sweetness and a delightful, tight, slightly grippy finish. Bloody Amazing! Totally different style to the Kalleske “Buckboard” Durif, but equally as brilliant. It would be interesting to line the two up side by side.”*

**Dan Traucki, Wine Assist, 6 September 2019**



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

