

## 2016 BIODYNAMIC BARREL PROJECT



### Flower Barrel

#### 96 Points

*“Deep, dark red colour with a tinge of purple. The bouquet is very spicy and savoury, with a big oak impact and nutty, dried spice, bayleaf and walnut touches, while the wine is concentrated and licorice-like in the mouth. A very concentrated, powerful, dense and fruit-sweet, almost syrupy style of shiraz. It’s very different to either the fruit or root barrel wine.”*

### Fruit Barrel

#### 95 Points

*“Deep red colour with a tint of purple. The bouquet is nutty, toasty, savoury, with some dry spice notes and the primary fruit is subdued. It has surprising concentration in the mouth, tension and impact. The mid-palate is very focused and taut and the finish is very long. The tannins are fine and beautifully tailored. A superb, savoury wine.”*

### Root Barrel

#### 92 Points

*“Deep, bright red colour with a good tinge of purple, the bouquet subdued and restrained, savoury and smoky-charcuterie-like. The palate is powerful and carries a notable belt of alcohol, which makes the finish a bit fiery. It lacks the brightness and vitality of the flower and fruit barrel wines, and is not as well balanced. But still very good.”*

### Huon Hooke

*The Real Review, January 2019*



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### Fruit Barrel

#### 95 Points

*"Exuberance and weight. A plush velour stains the cheeks, filling the senses with violet, blueberry, aniseed, raspberry bonbon, dried seaweed and sheer force of glycerol. This feels so much softer than its 'Root' brethren; less finessed than the 'Flower' bottling, yet don't be fooled. There are sinuous tannins implanted amidst the morass of pleasure. The hedonistic one."*

### Flower Barrel

#### 94 Points

*"The grumpiest of the three releases. The most unresolved; a neglected middle-child of a wine. It tastes of coconut, mint, chocolate and rich blackberry, though the flavours are still coming together, still yet to team. For now, the oak sits slightly separate from the fruit, like a flower separate from its roots. There seems little doubting that it will do so, given time."*

### Root Barrel

#### 96 Points

*"Deep, dark and brooding. Ropes of tannin. Quite distinct and different from the 'fruit' version of the same wine. Blackberry and dark chocolate flavours abound. Profound wine."*

### Ned Goodwin

*Halliday Wine Companion, August 2019*



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### Flower Barrel

#### 93 Points

*"Part of the Kalleske Biodynamic Barrel Project 3-pack, where the same wine is aged in three different barrels made from trees harvested (with the wood subsequently split and toasted) on either a 'flower', 'root' or 'shoot' day, according to the biodynamic/ moon cycle calendar. Ripe plummy fruit with chocolate and spice accents. A rich and concentrated palate with impressive brightness and length. Good composure and harmony. The most vibrant of the three wines."*

### Fruit Barrel

#### 95 Points

*"Part of the Kalleske Biodynamic Barrel Project 3-pack, where the same wine is aged in three different barrels made from trees harvested (with the wood subsequently split and toasted) on either a 'flower', 'root' or 'shoot' day, according to the biodynamic/ moon cycle calendar. This wine is slightly fresher and livelier than the 'flower' version on the nose and has even more intensity of flavour on the palate. Excellent balance and persistence, and hooks you in. The most intense of the three wines."*

### Root Barrel

#### 92 Points

*"Part of the Kalleske Biodynamic Barrel Project 3-pack, where the same wine is aged in three different barrels made from trees harvested (with the wood subsequently split and toasted) on either a 'flower', 'root' or 'shoot' day, according to the biodynamic/ moon cycle calendar. Rich and concentrated on those followed by a dark and dense palate. The most structural of the three wines."*

**Toni Paterson MW**

*The Real Review, May 2019*



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

