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2023 KALLESKE FLORENTINE CHENIN BLANC

This single vineyard Chenin Blanc, sourced from mature vines on our Kalleske farm, is a vibrant fruit-driven wine. These old vines are one of the few remaining Chenin blanc vineyards in the Barossa. Grapes were harvested in the cool night and gently pressed for fermentation to provide a naturally varietal yet complex wine. It gains its name from Caroline 'Florentine' Kalleske, the first daughter of Johann Georg Kalleske who migrated to Australia from Prussia in 1838. Florentine is a genuine hand crafted wine that's been grown, vintaged and matured on our Kalleske estate at Greenock in the North-Western Barossa.

GROWING SEASON

Vintage 2023 has produced exceptional wines. It was the longest and latest on record, stretching from mid-March to early-May. The vines got off to a superb start with a wet and cool Spring providing plenty of sub-soil moisture for the growing season ahead. Summer brought typically average temperatures and was generally dry with occasional finite rain. The vines were in fantastic condition for slow and steady ripening into Autumn with its mild days, cool nights, and isolated light rain. Yields from 2023 are good and quality is excellent.

VINEYARD

Florentine is from a single vineyard of Chenin Blanc on the Kalleske property that was planted in 1988. The vines are low yielding and soil is shallow sand with clay subsoil.

WINEMAKING

The grapes were harvested in the cool of the night on March 30th. They were then pressed, and the juice was briefly settled prior to racking where it was coolly fermented in tank for twelve days. The wine was bottled immediately after primary fermentation whilst young and fresh to retain utmost vibrancy.

TASTING NOTES

2023 Florentine is pale straw in colour.

The lifted aromatics show lime zest, white peach, gooseberry, quince, and pear. Its all-round freshness is very inviting.

This fruity freshness continues to the palate, which is all about the bright fruit, given there is no oak maturation. There are notes of lemon curd and melon with a background of grapefruit pith adding texture and dryness. A splice of minerality adds further drive and line to the clean juicy palate. The finish is lengthy with lingering crunchy fruits.

Florentine can be enjoyed now but will cellar gracefully for a decade or more.

BAROSSA