

**Kalleske**  
BAROSSA VALLEY



1853  
Kalleske Wines Pty Ltd  
6 Murray St Greenock SA 5360  
wine@kalleske.com | T: 08 8563 4000  
kalleske.com



## 2024 BUCKBOARD DURIF

The Kalleske vineyard and farm was established at Greenock in the Barossa's North-West in 1853. For more than a century, the horse drawn 'buckboard' was indispensable on the farm. The buckboard buggy transported not only people but hauled produce and supplies to and from the farm, including countless loads of grapes. In the mid 1900s the horse was replaced with a motor and then the buckboard further evolved into a flat bed truck and eventually to the modern ute. Buckboard Durif is a single vineyard wine that's been grown, vintaged and matured on the Kalleske property. Vigilant grapegrowing, traditional winemaking and maturation in new and seasoned American oak hogsheads has resulted in a powerful, full-bodied wine of great flavour and intensity.

### GROWING SEASON

Vintage 2024 was excellent. Winter and Spring were drier and slightly warmer than average leading to earlier budburst, flowering and veraison. Summer welcomed refreshing rainfall, average temperatures, with no extreme heat, ensuring the vines flourished with their very balanced crop load and apt canopy leading to steady ripening. Autumn began warm and finished mild, continuing the consistent ripening of grapes until harvest was finished in mid-Autumn. The yields are overall average, and the quality is superb.

### VINEYARD

Buckboard Durif is sourced from a single vineyard on the Kalleske property. The hand-pruned vines are low-yielding and are grown in shallow, sandy loam soil over superb deep red clay, providing ideal conditions for Durif.

### WINEMAKING

The grapes were picked in two lots on March 27th and April 3rd, then destemmed into open top fermenters. Each batch of must was native-yeast fermented for thirteen days on skins with hand pump-overs twice a day. After pressing off skins the Durif lots were combined and filled to a mix of 25% new and the balance used American oak hogsheads. The wine underwent natural malolactic fermentation in barrel. The Durif was matured in barrel for a year prior to bottling.

### TASTING NOTES

2024 Buckboard Durif is midnight black in colour.

The aroma is intense and brooding, with a deep, enveloping tapestry of dark fruit. Ripe black cherry, plum cake, and treacle, woven with layers of toasty oak, roasted coffee, and warming sweet spice.

On the palate, the wine is unapologetically bold, delivering a full-bodied, opulent experience. The dense, weighty fruit commands attention, offering unctuous dark berry flavours seamlessly intertwined with smoky, chocolate oak. Robust, native tannins provide a muscular backbone, lending structure and balance to this powerhouse Durif. The finish is long, generous, and dry, leaving a lasting impression of concentrated fruit and lingering depth. The 2024 Buckboard Durif is drinkable now but promises exceptional cellaring potential for a decade or more.

