



PLENARIUS

VINTAGE 2025 • VIOGNIER

Plénárius: full; complete; entire; absolute.
"Nothing added, nothing taken away."

Plénárius Viognier... utilising the entire grape to create a skin-contact white wine with an intriguing mesh of aroma, flavour and texture showcasing the varietal traits of viognier.

GROWING SEASON

The 2025 vintage has delivered wines of exceptional quality, destined to rank among the finest. This warm and dry year was punctuated by significant growing season frosts, with rainfall from Winter through Summer reaching only two-thirds of the average. Two major frosts in September set the tone for a challenging yet rewarding season. Spring temperatures were 1 degree above average, while Summer was 2 degrees higher. The combination of warmth, dry conditions, and lower yields resulted in the earliest start and finish to vintage since our winemaking journey began in 2002. These steady ripening conditions ensured the vines remained healthy, producing grapes of outstanding quality and the resultant 2025 wines stand firmly in the upper echelon.

VINEYARD

Plenarius is from a single vineyard of Viognier on the Kalleske property at Moppa. 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 February 14th. They were then destemmed into an open top fermenter. It was treated like a red wine with hand pump-overs morning and night to circulate the fermenting juice through the skins extracting flavour and subtle tannin/phenolics. The must was entirely wild yeast fermented with absolutely no additions. The wine was on skins for 10 days with ferment temperature ranging up to 25 degrees Celsius. At dryness the must was drained, and the wine was filled to seasoned French oak hogsheads. It underwent natural malolactic fermentation in barrels and was matured for 11 months on lees prior to racking for bottling with zero additions, bottling as 100% grapes.

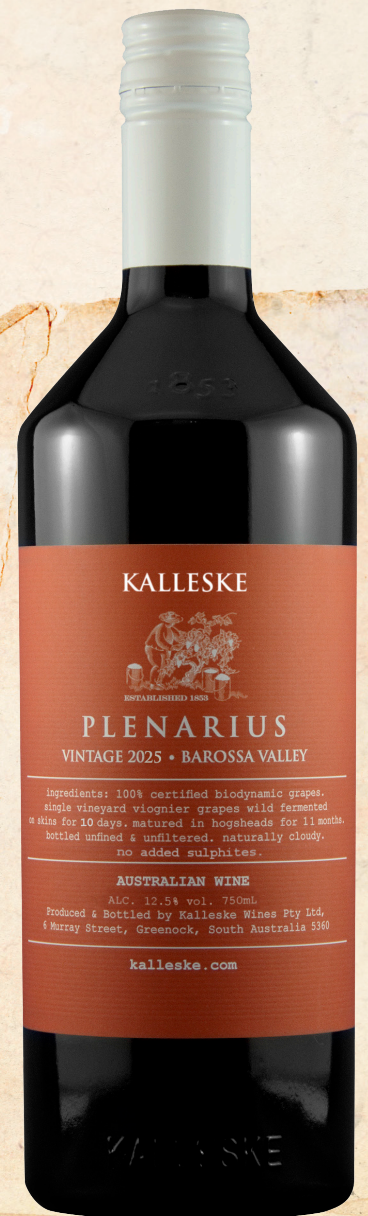
TASTING NOTES

Plenarius 2025 is brilliant scotch-bronze in colour.

It immediately flies out of the glass with beautifully perfumed Viognier aromatics. Honeysuckle leads, followed by ripe apricot and mango, layered with musk and lemon verbena. Utterly appealing and expressive.

The palate is bright, confident, and full of energy, bursting with dynamism. Luscious ripe stone fruits mesh seamlessly with orange peel and vanilla, while gentle skin phenolics, reminiscent of apricot kernel, provide balance and shape to the generous fruit profile. Subtle nutty notes emerge, alongside a hint of ginger, as the wine continues to evolve in the glass, maintaining intrigue throughout. Medium-bodied with an oily undertone, the wine finishes long, clean, and dry, bringing precision to its generous mid-palate. The intricate interplay of aroma, flavour, and texture creates a provocative and captivating drinking experience, a thought-provoking, alluring expression of skin-contact Viognier.

Recommended Drinking: Within 12-18 months from release.



Troy Kalleske

Troy Kalleske
Winemaker

