

1853



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This wine is 100% Organic /
Biodynamic as certified by
Australian Certified Organic.

2018 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

The 2018 vintage was superb. Winter was slightly wetter than average getting the vines off to a brilliant start leading them into Spring which was warmer and drier than average. Rain in early December refreshed the vines and ensured they remained strong and healthy for the overall dry and hot Summer. Autumn also remained dry with perfect Autumnal temperatures leading into harvest. The 2018 yields are good and the quality is excellent, a classic Barossa vintage.

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 7th. They were then pressed and the juice was briefly settled prior to racking to fermentation. The juice was coolly fermented in tank for nine days. The wine was bottled immediately after primary fermentation whilst young and fresh to retain utmost vibrancy.

TASTING NOTES

Florentine 2018 Chenin Blanc is pale straw in colour.

The aromatics are vivid with lime citrus, lychee, quince and snow pea.

The juicy palate displays fresh apple, passionfruit and lemon curd. It is light-bodied with fresh fruits dominating. It is lengthy to finish with a fine crispness. Florentine can be enjoyed now but will cellar gracefully.

BAROSSA