2015 LOKUM BOğazkere



Boğazkere is an indigenous Turkish variety, originating from the Diyarbakır region of South-Eastern Anatolia. Colloquially known as "throat-burner" because of its pronounced tannins, it produces wines of rich ruby colour with plum and dried fruit flavours.
 We brought this variety to Australia because of its ability to withstand hot, dry conditions and because we love its wildness.

Vineyard: Dookie, Central Victoria

Winemaking: Picked in late March, crushed to open vat and fermented on skins for seven days. Elevage in tank for 18 months (we don't think oak maturation is of great benefit to this variety) and bottled in August 2017. Minimal sulphur addition.

Colour: Translucent ruby with purple hints.

Aroma: Ripe plum, dried fruit and anise flavours with dark berries and chocolate.

Palate: Medium-bodied with characteristic tannins and structure. Long finish that showcases the unique palate profile of this variety. Ideally suited to charcoal grilled meat and vegetables.

This is the only Turkish variety that is grown in Australia and available commercially. It's been a ten-year project for us, from sourcing the right vine cuttings, shepherding them through quarantine, finding the best vineyard site, nurturing the vines then making the wine and ageing it appropriately. When we first encountered Boğazkere in Turkey, we fell in love with it and we knew it would work in Australia so we set off on this journey. It's been a long one with many hurdles--but now we think the results speak for themselves. Discover the new!

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