2017 LOKUM BOğazkere

( *pr. bow-aahz-keh-reh*) 

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 eight days. Elevage in tank for 15 months (we avoid the use of oak barrels so we can highlight the intensity and flavour of the fruit) and bottled in July 2018. Minimal sulphur addition and no fining.

Colour: Translucent ruby with purple/magenta hints

Aroma: Lifted fruit-jubes, reminiscent of Grenache, but also with the dark fruit/fruitcake aromas typical of the variety.

Palate: Medium-bodied with characteristic tannins and structure. Vibrant and youthful with a long finish that showcases the unique palate profile of this variety. Made in a more modern, fresher style than previous releases.

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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