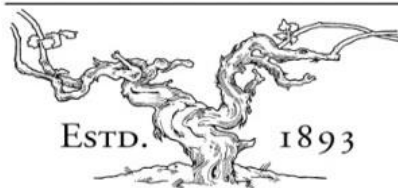


KAESLER



2010 Old Vine Shiraz

Grape Variety: 100% Shiraz

Vineyard Soils: Schist rock over blue grey clay (Marananga) / loam over clay (Nuriootpa)

Vine Age: 3 vineyard blocks aged 63, 47 and 112 years old.

GI: Barossa Valley

Summary:

Kaesler Old Vine Shiraz has been consistently produced as an elegant wine, tight in its youth, a wine that is made to age. It represents a different style of Shiraz within the Kaesler portfolio, when compared to its bolder brothers, The Bogan and Old Bastard Shiraz.

Vinification:

The fruit was harvested by hand on the 6th March 2010, starting at 6am in order to get most of the fruit off before the days starts to heat up. It was given 12 days on skins and the cap of the ferment wet down twice a day. Once pressed, it is then put into 35% new French oak and the remainder in 1 and 2 year old French oak. Over the next 18 months the wine is racked twice, topped regularly. No filtration.

ALC 15.5 % **pH** 3.65 **TA** 6.00 g/l

Tasting Note:

Colour: Crimson red.

Nose: Currant, rhubarb, Wilson plums. Whiffs of cedar, sandalwood, vanilla.

Palate: Palate is soft and long, with fresh milky acidity. It has a distinct savoury twist on the very end of the palate.

Notes: The Old Vine was first retained and bottled as “Kaesler” in 1988. The original source block is still used along with two other parcels of comparable quality and genetic uniqueness.



2010 Vintage

95+

James Halliday Wine Companion 2014



Bronze medal Barossa Wine Show 2013



5 Star Rated Winery – James Halliday - Australian Wine Companion

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