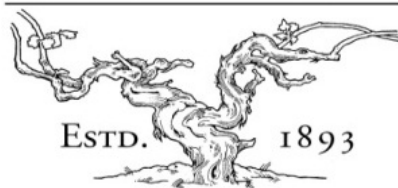


KAESLER



2014 Avignon Grenache Mourvedre

Grape Variety: 72% Grenache / 28% Mourvedre

Vineyard Soils: Loam over clay (Nuriootpa)

Vine Age: 85 year old Grenache and Mourvedre

GI: Barossa Valley

Summary:

The ancient history of Grenache is well understood and re-told many times, what is not known so well is the equally as old yet vastly different paths Mourvedre has taken. These two varieties formed part of the initial collection bought to the Barossa as warm and dry environs are prevalent in Australia. At Kaesler, we retain and respect these varieties and blends.

Vinification:

Fruit was hand-picked, with the Mourvedre being harvested on the 21th March 2014 and the Grenache on the 27th March 2014; both spent 14 days on skins (20% whole bunch) and having the cap wet twice a day. The wine was fermented at 24-26 degrees centigrade in stainless steel. Both wines were racked once after malolactic fermentation. After pressing, the wine was let to settle for 2 days before being transferred to old oak. 15 months barrel maturation. Bottling was on the 3rd of February 2016.

ALC 15.0 % **pH** 3.59 **TA** 5.28 g/l

Tasting Note:

Colour: Cherry with a bright youthful edge.

Nose: Dark fruits, hints of spice and pepper.

Palate: Supple, elegant mouth feel. Lighter red fruits such as red currant and cherries. Some spicy notes on the palate.

Notes: Enjoy over the next 5-8 years.



5 Star Rated Winery – James Halliday - Australian Wine Companion

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