

**KAESLER OLD VINE SHIRAZ  
1997**

***Ninety points, Wine Spectator, June 2000***  
***Listed with 25 most collectible Australian Shiraz, Wine Spectator, Jan 2001***

The Old Vine range of wines are made with grapes sourced from mature vineyards which are at least 40 years old. The 1997 Old Vine Shiraz has historically come from two vineyards, the “Stonehorse 1961” and the “OB 1893.”

The 1997 comes from the “OB 1893.” This vineyard was planted in 1893 and is 3.5 acres in size. Originally this vineyard was 8 acres, but the wisdom of the vine-pull scheme saw its size halved in favour of Cabernet Sauvignon. The soil is divided into two distinct types and each constitutes about 50% of the vineyard. The eastern most part of the patch is clay loam over a limestone shale, whereas the western portion is a deeper, sandier loam. The clay loam over limestone shale yields about half the crop of the sandier loam, but contributes more to the wine’s extract and tannin structure. The sandier section, whilst yielding nearly twice as much, gives the wine its aromatics and a finer tannin quality.

The 1997 vintage was warm to hot with the “OB 1893” yielding 2.5 tonnes per acre. The wine was harvested at 13.8 baume. The season required some acid adjustment. The wine was fermented in stainless steel until dry, then transferred into one and two year old American oak, from the Heinrich and AP John cooperages, where it completed its malolactic fermentation. It was racked, sulphured, and acid adjusted on completion of MLF, then returned to barrel where it remained for 20 months. No racking was undertaken during this time and the barrels were stored at 2 o’clock and topped every three months.

The wine was blended in January 1999, bottled without fining or filtration, and released for sale in July 2000.

**Colour:** Purple developing into maroon.

**Nose:** Rich with anise, cherry, and stewed plums to the fore. The use of older oak has made a feature out of secondary aromas such as fruitcake and earthiness.

**Palate:** Palate is warm, friendly and forward. Firm acidity and grainy tannin are harnessed by a good glycerol viscosity and give a tidy finish with moderate length. Overall, a medium-bodied wine.

**Notes:** This is a traditional, medium to full-bodied Shiraz. More use of older oak and a long maturation have created a style that has not quite pulled together yet. That said, it should improve with a further five years cellaring and develop into a complex wine. This wine should be decanted at least two hours prior to serving.