

# KAESLER

---



## 1998 Old Vine Shiraz

Tasted 10<sup>th</sup> April 2007

The 1998 Old Vine Shiraz was from a single vineyard planted in 1961

The wine was fermented in closed stainless fermenters and pumped over three times per day. All pressings were included in the wine. After the cessation of all fermentations the wine was matured in new French (28%) and older American barrels for 22 months.

The original production was 527 dozen. We have 11 dozen left in our cellar. Old Vine Shiraz was first produced in 1989 and has the longest production of any Kaesler wine

**Colour:** Ruby. Density beginning thin out, with some transparency around the rim

**Nose:** Coffee bean and malt present immediately, with blueberry, raspberry and vanilla almost suggesting a younger wine. The fruits begin to dominate as the wine airs. Looking deeper, lurking, are the substrates for bottle age, peat, beef stock and a touch of damp soil.

**Palate.** The palate still has some firmness and intensity. The tannin still has some chalky qualities, but is beginning to fatten, and this confirms this wine is nearing the perfect phase of fruit and bottle age, or its most complex time

**Notes:** This wine is near the top. Its about to step from youth to middle age, a great time to enjoy reds wine, still showing fruit from the vineyard but the site is beginning to have its way and eventually will show to be more dominant

Bottle variation is starting to become a factor, but so far offers an educational twist rather than disappointment. Its hard to say how much longer it will be around, except to say that it still has more youthful attributes than older ones, so its definitely got a few years yet