

Kaesler Wines

AVIGNON 2001

The "Avignon" blend is a style that we have been tinkering with since 1997 and the 2001 is the first year we have decided to bottle this blend. It is a blend of Grenache, Shiraz and Mataro (Mourvedre), with the Grenache and Mataro planted in the 1930's and Shiraz planted in 1961.

The 2001 vintage was perfect for a GSM blend, hot and dry. The Grenache and Mataro fruit ripened on schedule and achieve with ease 15 degrees baume', and gave a must with excellent fruit flavour intensity.

The wine was fermented hot (26-30 Degrees centigrade) in stainless steel and transferred to old oak, after alcoholic fermentation, where it completed its malolactic fermentation. It was racked and acid adjusted post MLF, then returned to barrel, where it stayed until January 2002. The components were matured separately then blended at the end. The selection criteria is that we choose the barrels with the best finesse and tannin structure before the aroma of the barrel is considered.

The wine was bottled with no fining or filtration.

Colour: Crimson with a youthful edge.

Nose: Fragrant mulberry and strawberry. Lifted eucalyptus aroma

Palate: Firm and tight up front palate which gives way to sweet mulberry fruit flavours and a surprisingly rich tannin finish. The palate is cleansing.

Notes: This wine style is designed for food. It is a blend of Grenache(73%), Shiraz(18%) and Mourvedre(9%). This wine will age over the next 7 years or so but the idea is to drink it young.

It won the Silver Medal and achieved the highest number of points for Grenache blends over \$20.00 at the 2002 Adelaide wine show



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