

KAESLER

OLD VINE SHIRAZ 2001

The Old Vine is a blend of three vineyards. The 2001 growing season was the hottest since 1904. The 2001 Old Vine Shiraz is a solid style with some traditional aspects to it.

The wine was fermented in stainless steel and transferred to 50% new American oak barriques, after alcoholic fermentation, where it completed its malo lactic fermentation. It was raked and acid adjusted post MLF, and then returned to barrel. The wine was topped regularly with rackings at 8 and 14 months. The total maturation in oak was for 18 months. The wine was bottled with no fining or filtration.

Colour: Purple and crimson with a thick, youthful edge.

Nose: Plum, blueberry, with lifted blackberry and black cherry. Secondary aromas of vanilla and truffles offer added complexity.

Palate: Given the season, refined and centred. Excellent balance of tannin, acid and fruit with a very long palate and great vinosity with no one flavour dominating.

Notes: The use of 60% new oak has given the wine some oak characters on the nose, and additional extract on the palate, without compromising the texture and viscosity of the wine. This wine will age for up to 20 years and will benefit from decanting.

Comments: This wine was runner up in the prestigious Jimmy Watson Trophy for the best 1 year old dry red at the Melbourne wine show. It also attained a Gold medal at this show. Winner of the Best Museum Dry red trophy at the 2004 Barossa wine show.



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