K A E S L E R

Shiraz "The Bogan"
2001

Whilst at Roseworthy College studying oenology, my mates named me "The Bogan" in reference to my impeccable dress sense. At that time, I threatened them that I would one day make "The Bogan" and it would surpass all other wines as a benchmark, which the rest of the industry would aspire to. Well, here it is- big, solid and refined like its maker!

The 2001 vintage was perfect for a big style of Shiraz. Hot conditions allowed the fruit to achieve maximum ripeness. The fruit for this wine was chosen for its ability to achieve high ripeness levels, and its affinity with American oak

The wine was fermented hot (28-30 Degrees centigrade) in stainless steel and transferred to oak, after alcoholic fermentation, where it completed its malolactic fermentation. It was racked and acid adjusted post MLF, then returned to barrel. The wine was topped regularly, with one racking at 24 months. The oak used was 100% new Pensylvanian, with a medium to heavy toast. The wine was bottled without fining or filtration.

Colour: Crimson with a youthful edge.

Nose: Oak dominant when young, with characters of Maple syrup, mocha and roast malt. Underlying fruit aromas of plum, blackberry and butterscotch

Palate: Powerful with punchy roasted oak to the fore and on the finish. Underlying fruit flavours of blackberry and plunger coffee. Tannin is a firm with tight acidity

Notes: The wine is designed to highlight the unmistakeable synergy between Barossa Shiraz and good quality American oak. This is very much the new Australian style, as opposed to the Old Vine Shiraz which is more traditional and rustic.
The Bogan will age well over the medium term, and will benefit from decanting

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