K A E S L E R

Shiraz "The Bogan"
2002

For a long time now we have resisted using American oak in our better style reds. This is for a few reasons, mainly being a personal preference for French oak and the fact that I think French oak gives clearer definition and accentuates good qualities in the fruit. The grapes that we use for Bogan show that you have to be on your toes. The wines from the Bogan vineyards, over all weight and structure, would eat a French forest for breakfast. The Bogan style is the very essence of what separates the Barossa from every wine district in the world.

The 2002 vintage was atypical for a big structured red. One of the coolest vintages on record has made all the other Kaesler styles refined and stylish. The Bogan however has tipped the scales at massive15.9%. The ripeness has created a wine with immense fruit weight and tannin structure that incredibly conceals the alcohol. The use of American oak for 18 months has delivered a wine with knife edge balance. We hope we have made a controversial and satisfying style of Shiraz

The wine was fermented hot (28-30 Degrees centigrade) in stainless steel and transferred to oak, after alcoholic fermentation, where it completed its malo-lactic fermentation. It was racked post MLF, then returned to barrel. The wine was topped regularly, with one racking at 12 months. We try not to bother the wine unless it needs some assistance. Good vineyards generally don't

The oak used was 100% new Pennsylvanian, with a medium to heavy toast. The wine was bottled without fining or filtration.

Colour: Black (at bottling)

Nose: Punchy oak but well countered by the fruit. Oak displays the expected mocha, chocolate and coffee beans with a sweet bourbon like overtone. Fruit is sweet and ripe. Plums, blackberries and boysenberries are framed by a distinct and cutting ex still brandy "hearts" character

Palate: Powerful with punchy seasoned oak to the fore and on the finish. Underlying fruit flavours of blackberry and sugared plum. Tannin is a firm but giving an overall sweetness.

Notes: The Bogan is designed to highlight the unmistakeable synergy between Barossa Shiraz and good quality American oak. This is very much the new Australian style. It may not be conventional from a world perspective, but who cares? We do it because we can, and because other can't.. Enjoy it, and decant it if you have the time. Best enjoyed without food; should age for a while.

*** Brandy "Hearts" are the best and most pure type of grape spirit the distiller can achieve.

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