

Kaesler Wines

AVIGNON 2003

The "Avignon" blended style of red wine composed of Grenache, Shiraz, Mataro (Mourvedre)... The Grenache and Mataro planted in the 1930's and Shiraz planted in 1961 and 1893. It is a style that is designed to be savoury and work well with food

The 2003 Avignon is blended as a medium bodied wine for early consumption to medium term cellaring. The 2003 however will definitely need 12 months for its components to marry and should cellar well for up to 10 years.

The wine was fermented hot (26-30 Degrees centigrade) in stainless steel and transferred to old oak (mostly older than 5 years), after alcoholic fermentation, where it completed its malo lactic fermentation. It was racked post MLF with no acid adjustment, and then returned to barrel, where it stayed until May 2003. The components were matured as individual vineyard parcels then blended. The criteria for a wine being selected for Avignon is its display of texture with great harmony between flavour, tannin and acid

The wine was bottled with no fining or filtration.

Colour: Crimson with a youthful edge.

Nose: Fragrant mulberry and strawberry. Plums and tobacco leaf.

Palate: Rich front palate with excellent texture. Mid palate gives way to a savoury tannin structure. The length is accentuated with mineral like acid

Notes: This wine style is designed for food. It is a blend of Grenache (53%), Shiraz (39%) and Mourvedre (8%). This wine will age over the next 10 years or so but the idea is to drink it young.

