K A E S L E R

Shiraz "The Bogan"
2003

2003 was a tricky vintage. A near perfect growing season was rudely interrupted with 150 points of rain just before the Semillon was to be harvested. The berries at this stage where tannin soaked bullets, that responded to the rain by splitting. Fortunately the berries dried up and mostly fell off and no rot was detected. A triage' style of hand harvest left most of the remaining split fruit, out in the vineyard but a little snuck through contributing to a dryer than normal finish to this wine. Yields where the second lowest (after 2000) for 15 years, typically down 40% over the average.

The fruit was picked ripe. The wine was fermented hot (28-30 Degrees centigrade) in stainless steel and transferred to oak, after alcoholic fermentation and 7 days on skins, 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.

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

Colour: Opaque red, crimson hues, very dark centre.

Nose: Reasonably tight knit nose, youthful and closed. Compact spectrum of mulberry, blackberry, blueberry and violets. Over laying this is a cognac like spiritous aroma and caramel, vanillan style of oak.

Palate: A nice level of viscosity due to high alcohol make the palate on the attack look surprisingly elegant. As the wine moves through the mouth, the flavour and tannin detonates. The finish is a little hot and explosive, but in line with the Bogan style. The tannin at the end of the palate is grainy and drying, a trait of the 2003 vintage.

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.

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