

K A E S L E R

Grenache “The Fave” 2003

Grenache is an awesome grape and is the back bone of so many blended wines around the world. Occasionally it has a year when it can present as a stand alone wine

The 2003 vintage tough for a lot of varieties as rain earlier on in the season caused viticultural conditions that were less than ideal. Fortunately for Grenache being late harvested variety this was simply a well earned drink that helped it push on comfortably to its optimum harvest ripeness very late in the season, the last week in April.

The wine was fermented hot (28-30 Degrees centigrade) in stainless steel and transferred to 0 year old oak, after alcoholic fermentation, where it completed its malo lactic fermentation. It was racked and acid adjusted post MLF, and then returned to barrel. The wine was topped regularly. The wine was blended from the best 6 hogsheads, with the emphasis on an extreme style of wine

Colour: Crimson and purple with a youthful edge.

Nose: Punchy plum, and blackberry fruit, with sweet alcohol and feint earthy characters showing through

Palate: Powerful and sweet. Not for the faint hearted. The structure is fruit driven with medium weight tannin back up.

Notes: This is a single vineyard wine from the vineyard by the name “The Fave”. It was planted in the 1930's

