

Kaesler

AVIGNON 2004

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 1899. It is a style that is designed to be savoury and compliment food.

The 2004 Avignon is blended as a medium bodied wine, for early consumption or medium term cellaring. The 2004 however will definitely need 6-12 months for its components to marry and should cellar well for at least 5-7 years. The 2004 vintage yielded a higher than normal tonnage per acre of Grenache but a very small crop for the Mataro. This has resulted in a wine with less Grenache and more Mataro in order to maintain palate intensity and structure

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 January 2005. 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 in February 2005 with no fining or filtration.

Colour: Garnet with a youthful edge.

Nose: Ripe berries, with earthy, charry overtones

Palate: Entry displays plum and blackberry fruit with fine tannin and tasty acidity. As the wine moves through the palate, the mouth feel widens and becomes quite savoury. The palate has great length. The aftertaste is very Mataro with a strong flavour of dark / bitter chocolate. The palate will be disjointed as a young wine but will get its act together over the next 6 to 12 months

Notes: This wine style is designed for food. It is a blend of Grenache (50 %), Shiraz (30%) and Mourvedre (20%). This is the most Mataro and the least Grenache ever used for the Avignon blend. This wine will age over the next 5-7 years or so but the idea is to drink it younger rather than older



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