

# KAESLER

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## Old Vine Shiraz 2004

It seems that to bring out the best in Shiraz you have to throw in a few climatic curve balls and the 2004 growing season was just like that. Some serious rains, thankfully at the right time and some record heat has delivered what is probably our best Old Vine to date.

The wine was fermented in stainless steel static fermenters and pumped over twice per day. The wine was pressed later than normal to capitalize on great tasting tannin, then transferred to 90% new Burgundian barriques, and 10% second and third fill, where it completed its malo lactic fermentation. It was racked post MLF, and then returned to barrel. The wine was topped regularly with one racking at the 11 month stage. The total maturation in oak was for 17 months.

The wine was bottled with no fining or filtration.

Colour: Purple and crimson with a dense centre and a youthful edge.

Nose: The aromas are introverted as a young wine with some flecks of mineral and wet stone. The fruit is there but you have to hunt through some punchy oak. The oak will lay down in a few years

Palate: The palate is dominated but tight ferrous / mineral style acid. The fruit is actually quite solid but repressed by oak and tannin at the moment. A slight bitter character will dissipate over time and the oak and tannin will recede to show the fruit.  
Nice viscosity

Notes: The 2004 I foresee taking over from the 2001 as a new bench mark for the Old Vine Shiraz. I believe the 2004 is a true ageing style that will never be overtly fruity and is best suited to those who prefer savoury style. We are very happy with this wine and it will be fascinating watching this one age, it should go the distance.



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