

K A E S L E R

Grenache “The Fave” 2004

Grenache is an awesome grape and is the back bone of so many blended wines around the world. Occasionally at Kaesler it has a year when it can present as a stand alone wine. We have several Grenache vineyards that really perform on their own from time to time, but the Fave seems to excel more years than not. Normally it is a walk up start to Avignon, but sometimes we cut a little out for special treatment

The 2004 vintage was Grenache Heaven. A great Shiraz growing season was nearly torn apart by a spate of hot weather in February; the older Grenache vineyards simply laughed it off and relished the conditions.

The wine was fermented hot (28-32 Degrees centigrade) in stainless steel and transferred to 5 to 10 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 where it matured for a total of 10 months. The wine was topped regularly. The Fave was blended from the best 6 hogsheads, with the emphasis on an extreme style of wine

The wine was bottled with no finings or filtration

Colour: Garnet

Nose: Fresh cream over rhubarb. Some feint savoury old wood characters in the background

Palate: Firm and dry all the way through, high glycerol and alcohol, barely cuts through the savoury tannin. Finishes with typical Kaesler vineyards, grainy tannin qualities and some blackberry and cream flavours

Notes: This is a single vineyard wine from the vineyard by the name “The Fave”. It was planted in the 1930’s. It is loaded with alcohol so if you’re sensitive, be afraid.

