

# KAESLER

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## WOMS 2004

62% Shiraz, 38% Cabernet – the quintessential Australian blend. A classic dry red wine, that is complex and rich and will age well. 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 one of our best WOMS 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: Blackberries, mulberries and canned cherries with hints of chary oak.

Palate: The fruit is actually quite solid but repressed by oak and tannin at the moment.  
Nice viscosity

Notes: 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. WOMS by the way, stands for Weapon of Mass Seduction.

