

KAESLER



Avignon 2005

The "Avignon" is a style of red wine composed of Grenache, Shiraz and Mourvedre. The Grenache and Mourvedre vines are 70 years old and the Shiraz comes from vineyards 40 and 105 year's old.

The 2005 Avignon is blended as a medium bodied wine, for early consumption or medium term cellaring. The 2005 however will definitely need 6-12 months for its components to marry and should cellar well for at least 5-8 years.

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 2006. The components were matured as individual vineyard parcels then blended. The criteria for a wine being selected for Avignon, is its harmony between flavour, tannin and acid. The wine was bottled in March 2006 with no fining or filtration.

Colour: Garnet with a youthful edge

Nose: Ripe dark 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 Mourvedre with a strong flavour of dark chocolate.

Notes: This wine style is designed for food. It is a blend of Grenache (41 %), Shiraz (40%) and Mourvedre (19%). This wine will age over the next 5-8 years or so but the idea is to drink it younger rather than older.

Age of vines: Blended from estate plantings 40-105 years of age

Alc: 15.5%
TA: 6.19 g/l
Ph: 3.55

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