

# KAESLER



## Avignon 2006

tasted September 10<sup>th</sup>, 2007

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 47 and 105 year's old.

Tin retrospect it was a season conducive to Shiraz and Grenache, but it was a nervous wait for picking. Two inches of rain collapsed what remained of the Shiraz harvest but offered a welcome drink for the much later ripening Grenache and Mataro

The wine was fermented hot (26-30 Degrees centigrade) in stainless steel and transferred to old oak. Typically the oak for Avignon is older than 5 years old but the structure of the Grenache warranted some fresher 3-5 year old barriques. The wine warranted a much longer maturation, than usual with components of the blend being held in barrel for up to eighteen months. The blend was eventually bottled in September 2007. Un-fined or filtered

Colour: Garnet with a bright youthful edge

Nose: Plum, plum skin, musk, lipstick and cherry. Will fill out substantially over time

Palate: Nice mineral acidity on entry. The palate expands, to offer nice, early ripened plum. The palate has good length that is well knitted to finish by the acidity. At the moment the wine is young at dis-jointed, in time it will become a wine similar to the 2002. Sinewy and more like a marathon runner, than 100 metre sprinter

Notes: The most pure Avignon to date. Almost a waste to drink it young, it will expand and develop over the next 10 years

Alc: 16.0%

TA: 6.93 g/l

Ph: 3.32



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