

# KAESLER



## The Fave Grenache 2006

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

Winemaking: The wine was fermented hot (28-32 Degrees centigrade) in stainless steel and transferred to 5 to 10 year old French 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: Cherry red / garnet

Nose: Rhubarb and plums, spicy notes/aniseed characters

Palate: Firm and dry all the way through, high glycerol and alcohol, barely cuts through the savoury tannin. Dark plums and cherry notes. Finishes with typical Kaesler vineyards, grainy tannin qualities and earthy flavours

Notes: This is a single vineyard wine from the vineyard by the name "The Fave". It is a big wine, so if you're sensitive be afraid. It will benefit from some time spent in the bottle, very young upon release in December 2007.

Age of vines: Estate plantings established in the 1930's

Alc: 16.0%

TA: 7.37 g/l

pH: 3.11

