

K A E S L E R



WOMS 2006

64% Shiraz, 36% Cabernet – the quintessential Australian blend. A classic dry red wine that is complex, rich and will age well. This is the third release of this wine (previous vintages 2002, 2004). WOMS is only produced in years of exceptional quality.

The wine was fermented in stainless steel static fermenters and pumped over twice per day. The wine was pressed later than normal to capitalise 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 12 month stage. The total maturation in oak was for 18 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: Black cherries, vanilla, some saddle leather characters on the palate. The fruit is actually quite solid but repressed by oak and tannin at the moment. Oak will lay down with some time in the cellar, fruit will prevail. Good viscosity

Notes: The 2006 WOMS has great ageing potential and could go up to 10 years. Flavours and oak will integrate over time to produce an elegant, savoury style of wine. WOMS by the way, stands for Weapon of Mass Seduction.

Age of vines: Kaesler estate plantings. Cabernet planted in 1970 & 1985, Shiraz planted in 1961.

Alc: 15.5%
TA: 6.36 g/l
pH: 3.58

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