

# KAESLER

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## Avignon 2007

The “Avignon” is a style of red wine composed of Grenache, Shiraz and Mourvedre from our estate plantings. The Grenache and Mourvedre vines are 70 years old and the Shiraz comes from vineyards 47 and 105 year’s old.

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 also demanded 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 2008. Un-fined or filtered

**Colour:** cherry red with a garnet edge

**Nose:** Plum, plum skin, musk, lipstick and cherry

**Palate:** More gentle and approachable than previous years. Elegant, savoury palate balanced with dark satsuma plums and fresh mulberry. Good mineral and tangy acidity with length on the palate. Good purity of fruit.

**Notes:** Grenache (46%) 70 year old vines Shiraz (39%) 47 & 105 year old vines Mourvedre (15%) 70 year old vines. All estate vineyards.

Alc:	16.0%
Residual Sugar	2.65 g/l
pH	3.71
TA	5.7 g/l



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