

2012 Avignon Grenache Shiraz

Grape Variety: 86% Grenache / 14% Shiraz

Vineyard Soils: Loam over clay (Nuriootpa)

Vine Age: 83 year old Grenache and 52 year old Shiraz

GI: Barossa Valley

Summary:

The ancient history of Shiraz is well understood and re-told many times, what is not known so well is the equally as old yet vastly different paths Grenache and Mataro have taken. These three varieties formed part of the initial collection bought to the Barossa as warm and dry environs are prevalent in Australia. At Kaesler, we retain and respect varieties and blends. This vintage we decided on a Grenache Shiraz blend instead of a blend of Grenache, Shiraz and Mataro

Vinification:

Fruit was hand-picked, given that the Grenache is coming from 80 year old plus vines, it's the only way to do it without causing damage to the vines. 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 year old barriques (3-5 years). 15 months barrel maturation.

ALC 15.0 % pH 3.63 TA 5.71 g/l

Tasting Note:

Colour: Cherry with a bright youthful edge.

Nose: Dark fruits, hints of spice and pepper.

Palate: Supple, elegant mouth feel. Blackberry with lighter red fruits such as red currant. Some spicy notes of fruit and oak mingle on the palate.

Notes: Enjoy over the next 5-8 years.



2012 Vintage

★★★★★ 5 Star Rated Winery – James Halliday - Australian Wine Companion

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