

2013 Avignon Grenache Mourvedre

Grape Variety: 67% Grenache / 33% Mourvedre

Vineyard Soils: Loam over clay (Nuriootpa)

Vine Age: 84 year old Grenache and Mourvedre

GI: Barossa Valley

Summary:

The ancient history of Grenache is well understood and re-told many times, what is not known so well is the equally as old yet vastly different paths Mourvedre has taken. These two 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 Mourvedre blend instead of a blend of Grenache, Shiraz and Mourvedre.

Vinification:

Fruit was hand-picked, with the Grenache being harvested on the 14th March 2013 and the Mourvedre on the 20th March 2013; both spent 8 days on skins and having the cap wet twice a day. The wine was fermented at 22-24 degrees centigrade in stainless steel. Both wines were racked once after malolactic fermentation. After pressing, the wine was let settle for 2 days before being transferred to old oak. Typically the oak for Avignon is older than 5 year old barriques (3-5 years). 15 months barrel maturation. Bottling was on the 25th April 2015.

ALC 15.0 % **pH** 3.53 **TA** 5.59 g/l

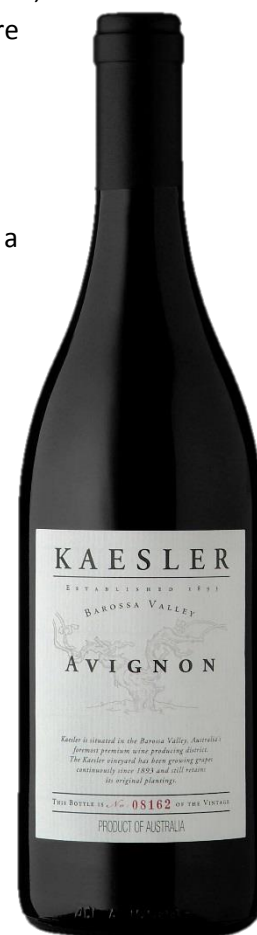
Tasting Note:

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 and plum. Some spicy notes of fruit on the palate.

Notes: Enjoy over the next 5-8 years.



2013 Vintage



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