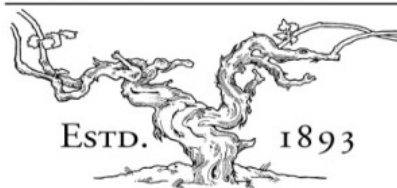


KAESLER



2015 Avignon Grenache/Mourvedre/Shiraz

Grape Variety: 46% Grenache / 37% Mourvedre / 17% Shiraz

Vineyard Soils: Loam over clay (Nuriootpa)

Vine Age: 87 year old Grenache and Mourvedre

GI: Barossa Valley

Summary:

The ancient history of Grenache is well understood and re-told many times; but what is not so well known is the equally old yet vastly different path that Mourvedre has taken. Grenache gives you the upfront sweetness and the Mourvedre the mid-pallet weight. With the addition of Shiraz into the 2015 blend this component adds the length. These three varieties formed part of the initial collection brought to the Barossa as warm and dry environs are prevalent in Australia. I do remember way back in my first vintage (2002) we had just blended up the 2001 Avignon and it was in tank 7!! Between Reid, Nigel and myself we would drink the neck volume of the tank each week. The 2015 is very reminiscent of its conception.

Vinification:

Fruit was hand-picked, with the Grenache and Shiraz being harvested on 28th February and the Mourvedre on 26th March 2015. All three spent 14 days on skins (20% whole bunch) and had the cap wet twice a day. The wine was fermented at 24-26 degrees centigrade in stainless steel. It was racked once after malolactic fermentation. After pressing, the wine was let to settle for 2 days before being transferred to old oak for 15 months barrel maturation.

ALC 15.0 % **pH** 3.60 **TA** 5.27 g/l

Tasting Note:

Colour: Dark cherry with a bright youthful edge.

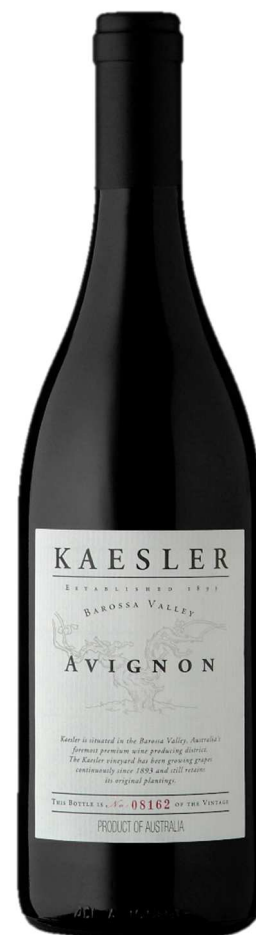
Nose: Light fruits and plum, with upfront hints of baking spices and pepper.

Palate: Some spicy notes on the palate, with fresh balanced acidity. Notes of strawberry, cherry and under-ripe plumb prevail.

Notes: Enjoy over the next 10-12 years.



5 Star Rated Winery – James Halliday - Australian Wine Companion



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