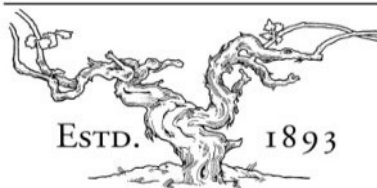


KAESLER



2016 Old Vine Shiraz

Grape Variety: 100% Shiraz

Vine Age: 2 vineyard blocks aged 65 & 45 years old.

GI: Barossa Valley

Summary:

The 2016 Old Vine is a blend of 2 vineyards all planted on the Kaesler property in 1961. The soils vary slightly but essentially are all 45cm of a silt dominated loam, 30cm of sticky highly fine clay, which in turn rests over a marbleised limestone rubble. The nutrient load lies with the loam but water holding capacity with the clay and free drainage with the rubble provides near perfect conditions for Shiraz. Sustainable farming systems ensure that the loam is replenished each year. This is achieved with combinations of farm produced mulch under the vine and self-mulching and self-sewing cover crops in the rows.

As always, our grapes are harvested at the apex of ripeness. Hand harvest ensures that acid is high and no raisined, shrivelled or baggy fruit make it into the ferment. Pure fruit expression is what we search for the most.

ALC 14.5 % **pH** 3.68 **TA** 5.84 g/l

Tasting Note:

Colour: Plenty and garnet

Nose: Tight knit array of raspberry, blueberry and strawberry with undercurrents of riper blackberry and blood plum. The nose displays great purity and vinosity with reclusive oak, all attributes we look for in a wine designed to age.

Palate: Fresh berries spill over from the nose, redder rather than blacker spectrum. Sleek, elegant acid etched tannin line the palate up for a long finish. After taste is punctuated by oak but this will settle after a few years.

Notes: Should drink well into the 2030's.



Gold Medal, 2018 Great Australian Shiraz Challenge

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