

KAESLER

Old Vine Shiraz - 2017

Kaesler Old Vine Shiraz is produced from vines planted in 1961. The younger brother of the Old Bastard Shiraz, the old vine vineyard was planted with cuttings from the Old Bastard 1893 vines and aged in 500L French Oak puncheons to create a harmonious wine with a plush and soft texture.

VINTAGE CONDITIONS

It was a great start to winter, with regular rainfall beginning in late May. Bud burst occurred in late August, which is fairly consistent for our vineyards. The rains and cooler-than-normal conditions continued throughout the remainder of 2016. With a smaller canopy, we adjusted the crop load by thinning, which helped create the ideal fruit balance. Overall, while it was a challenging year for the vineyard team, it was made a little easier thanks to many years of careful attention to the vines, the techniques employed, and the late cool vintage conditions that produced fruit with optimal ripeness and extraordinary quality.

REGENERATIVE FARMING

At Kaesler we strive to not only maintain but rebuild the soils, because at the end of the day we want to leave these precious old vines in better condition than we found them. It's a process called 'regenerative farming' as it's more than sustainability, it is a practice that constantly evolves so we are not just sustaining the environment we are improving it.

WINEMAKING

The fruit for the Old Vine Shiraz comes from two of our estate vineyards that were planted in 1970 and 1950. Having deep roots, these vines can handle warm days with low rainfall. Fermentation takes between 7 to 8 days, and during this time, the wine is pumped over two to three times per day to help extract color from the skins and keep the cap moist to maintain freshness. After pressing, the wine is left to rest for two to three days, then racked to French puncheon barrels for a period of 18 months. During this time, the wine is racked once and topped each month to keep it fresh.

APPEARANCE

Dark ruby red with a purple hues.

PALATE

Very youthful and vibrant on the palate with slightly grainy tannins that gets pushed aside by the layers of dark berry fruits that fill the mouth, this and the well balanced French oak this is a wine that with just keep giving for many years to come.

BOQUET

Blackberry, raspberry through to strawberry.

FOOD PAIRING

Beef and other red meat dishes, or slow roasted root vegetables.



Varieties	Shiraz 100%
Vine Age	Planted in 1957 & 1977
Region	Barossa Valley
Soil Type	Loam over clay
Harvest	By hand
Oak Origin	French oak puncheons
Maturation	16 months
Winemaker	Reid Bosward & Stephen Dew
Closure	Cork
pH/TA	3.59/5.39g/L
Vegan	Yes
Alcohol	15%
Peak Drinking	2027 - 2032

Reviews

94 points

Halliday Wine Companion

93 points

Nick Stock, James Suckling

93 points

Huon Hooke, The Real Review