

KAESLER

Alte Reben - 2018

Alte Reben, German for 'Old Vine', is a single vineyard Shiraz sourced from the Kaesler estate in Marananga, planted in 1899. The wine was matured in a combination of new and seasoned French Oak for 15 months. Few can boast custody of a nine-acre, single vineyard of Shiraz planted in the nineteenth century – we make the most of it.

VINTAGE CONDITIONS

Vintage 2018 in the Barossa was one of the more memorable. Everything leading up to growing season was text book, one of those years that Mother Nature was in a good mood. Really good rainfall through late winter and into spring set the year up really well. A few timely summer rains without too much heat, and then the weather cooled down perfectly for the late ripening season.

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

Harvested by hand, the grapes spent 7 to 8 days skin contact and during this time the ferment was pumped over twice per day, with the morning being quite robust and just a gentle splash in the afternoon. After pressing we let the wine rest up for a few days before racking into 40% new French barrels, with the balance being 2 and 3 year old.

APPEARANCE

Deep crimson to black.

PALATE

Some mineral, ferrous elements to the palate, backed up by lovely dark chocolate and mulberry fruits.

BOUQUET

Lifted black fruits with licourice, black pepper and chacuterie.

FOOD PAIRING

Beef fillet steak and slow roasted root vegetables.



Varieties	Shiraz
Vine Age	Planted in 1899
Region	Barossa Valley
Soil Type	Loam over clay
Harvest	By hand
Oak Origin	French
Maturation	18 months
Winemaker	Tim Dolan & Stephen Dew
Closure	Cork
pH/TA	3.72/6.3g/L
Vegan	Yes
Alcohol	14.5%
Peak Drinking	2025 - 2038

