

KAESLER



KAESLER AVIGNON GSM 2018

At Kaesler we do have some of the oldest vines in Barossa Valley. The three varieties that go into the 2018 Avignon are indeed just that, with 89 year old Grenache & Mourvèdre and 127yr Shiraz. 2018 Grenache had such vibrancy it took a minimal amount of the Mourvèdre and Shiraz to make a big impact.



2018 VINTAGE

Vintage 2018 in 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.

WINEMAKING

Each variety was fermented on skins for around 7 to 10 days. During fermentation the wine was pumped-over and splashed to give the yeast all the oxygen it needed to stay healthy. Once ferment was complete the wine was pressed with each batch kept separate and racked once or twice over the next twelve months. Before blending the varieties the wine is given a light filtration then bottled.

APPEARANCE

Dark ruby red with a purple hue.

BOUQUET

Elegant bouquet filled with generous fruit, layered with beautifully integrated soft oak. Upfront are all the berries; blackberry and raspberry through to strawberries.

PALATE

Elegance and finesse on the 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 vibrancy of fruit and the well balanced French oak make this a wine that with just keep giving for many years to come.

Variety Grenache 92%, Mourvèdre 5% Shiraz 3% | **Vine age** 127 & 89 | **Soil type** Loam over clay | **Harvest** Hand | **Oak** French | **Oak Size** Barrique | **Maturation** 12 months in oak | **Yeast** Natural | **Alc** 15% | **RS** 0.8 g/l | **pH** 3.42 | **TA** 5.4
