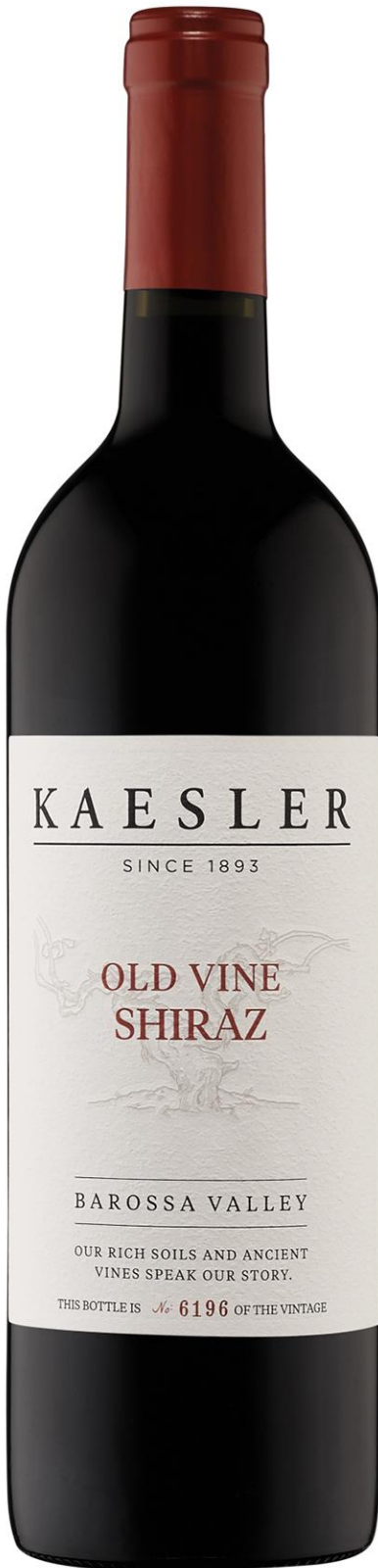


KAESLER



2018 OLD VINE SHIRAZ

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 barrels first used by Old Bastard Shiraz.

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

Fermentation took between 7 to 8 days and in this time the wine was pumped over 2 to 3 times per day to help extract colour from the skins and keep the cap moist in an effort to maintain freshness. After gentle pressing the wine was left to rest for 2 to 3 days, then racked to French puncheons for around 18 months. During this time the wine was racked and topped each month to keep fresh.

APPEARANCE: Dark ruby red with a purple hue.

BOUQUET: An elegant bouquet filled with generous blackberry, raspberry and strawberry aromas, layered with beautifully integrated soft oak.

PALATE: Full bodied, yet elegant with finesse. 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 drinks beautifully now but will also keep giving for many years to come.

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

Varieties: Shiraz 100%
Vine Age: Planted in 1961
Region: Barossa Valley
Soil Type: Loam over clay

Harvest:	By hand	Alc/Vol:	14%
Oak origin:	France	RS:	0.3g/L
Oak Size:	Puncheons	pH:	3.46
Maturation:	18 months	TA:	6.05