



2018 PRESSINGS SHIRAZ

Pressing wines are mythical, they are a look into the heart and soul of the vineyard. Everything is stripped bare and you are left with a taste of the vineyard. That's why there is never very much, in this case 220 dozen, and they are only made in magical years like 2018.

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

Sourced from the "hard pressings" wine of multiple, younger blocks from the Kaesler and Marananga sites.

APPEARANCE: Deep red with a black core.

BOUQUET: The nose is as compressed as the pressure that forged it. Bursting with red berry fruit, liquorice and black fruited jam spilt on warm stone.

PALATE: Full bodied, the sophisticated palate of black fruits combined with slate like tannins, merges texture, taste and imagery together.

FOOD MATCH: Rich, red meat dishes.

Varieties: Shiraz
Vine Age: Multiple blocks and ages
Region: Barossa Valley
Soil Type: Loam over clay
Yeast: Natural

Harvest: By hand
Oak origin: France
Oak Size: Barrique
Maturation: 24 months
Vegan: Yes
Alc/Vol: 15.5%
RS: 1.1g/L
pH: 3.5
TA: 6.25g/L