



2018 WOMS

Kaesler WOMS is the quintessential Australian blend: the perfect mix of Shiraz and Cabernet Sauvignon that produces a complex but rich, classic dry red wine, referred to as a 'Weapon of Mass Seduction' (WOMS). The limited edition WOMS is only crafted in years that yield outstanding vintage quality. The 2018 WOMS release is a tribute to the harvest, winemaking and diversity of the region.

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

Hand harvested and destemmed and then allowed to settle for a day. After this, the ferments are then pumped over as needed in order to provide colour and tannin concentration. This process continued for 8 - 9 days for the Shiraz and 15 days for the Cabernet. The free run juice is then pumped away and using just the weight of the fruit we collect what we call 'the draining' over the next 8 -10 hours. The wine is then put directly into new French oak barrels to complete Malolactic fermentation.

APPEARANCE: Purple, crimson with a dense centre and a youthful edge

BOUQUET: Blackberries, mulberries and cherries with hints of charr oak.

PALATE: Full bodied with black cherries, vanilla and leather characters. The fruit is solid and tightened by oak and tannin in its youth. With cellaring, the oak will lay down and the fruit will prevail.

FOOD MATCH: Slow cooked roast meat or rich stews.

Varieties: Shiraz 65%, Cabernet 35%
Vine Age: Shiraz 119 years, Cabernet 33 years
Region: Barossa Valley
Soil Type: Loam over clay
Clone: Old Bastard and Alte Reben

Harvest: By hand
Alc/Vol: 14%
Oak origin: France
RS: 0.37
Oak Size: Barrique
pH: 3.67
Maturation: 15 months
TA: 6.1