KAESLER

Old Vine Shiraz - 2019

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

Although the 2019 vintage was slightly challenging due to the dry winter followed by a spring frost, the overall quality was excellent. The dry spring and summer caused smaller bunches and berries, resulting in concentrated and dense flavours in the wine.

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

Carefully hand harvested with only the best bunches selected from our precious old vines. Fermentation took place for 8-10 days with careful pump overs to make sure the juice is not over worked. At pressing the free run juice is taken off and the grape must is lightly pressed in order to keep the tannins soft. The juice is then settled and racked to French oak puncheons. Fermentation took 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.

APPEARANCE

Ruby red, purple in colour.

BOQUET

An elegant bouquet filled with cherry, black fruits and spice.

PALATE

Plenty of blackberry, coffee, mocha and white pepper fill the palate with hints of dark chocolate and silky tannins completing the long finish.

FOOD PAIRING

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
Oak Origin	French oak puncheons
Maturation	18 months
Winemaker	Reid Bosward
	& Stephen Dew
Closure	Cork
pH/TA	3.52/6.08g/L
Vegan	Yes
Alcohol	15%

Reviews

Silver/94 points

Halliday Wine Companion