KAESLER

ESTD. 1893

2020 THE BOGAN

Much like a favourite flannelette shirt, the Kaesler Bogan is full of warmth and personality. Creator Reid Bosward was determined to prove that being described as a 'country bogan' was no barrier to producing a fine Barossa Shiraz. Proof that a classy red transcends class. The Bogan is a quintessential, full-bodied Shiraz produced from an assemblage of estate vines planted in 1899 and 1960s.

VINTAGE CONDITIONS

The winter leading into the growing season saw a number of small rain events, but nothing substantial and definitely not enough to push the moisture deep into the soil profile. October, November and December saw incredibly high temperatures (and much of Australia caught fire) so we had to manage our water very carefully. This intense heat had an impact on the grape quantity with below average yields. Fortunately, with a cooler February and some good rains, the grape quality ended up to be very good.

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

The grapes are handpicked and sorted in the vineyard, destemmed and fermented in tank for 8 - 9 days. In this time the wines were pumped over as required. After fermentation the wine was pressed and left to settle for a few days before being racked into new and seasoned French oak and matured for 16 months.

APPEARANCE: A rich deep purple, almost black.

BOUQUET: Bright, lifted and complex, lots of lovely black fruits like mulberry, blackberry and plum with a touch of sweet spice.

PALATE: Full bodied with sweet plum and red and black fruit flavours on the front and middle palate with a delightful integrated tannin and oak mix that takes you through to the finish. Enticing, elegant and utterly delightful, enjoy now or carefully cellar for 10+ years.

FOOD MATCH: Beef and other red meat dishes or hearty vegetable casseroles.

Varieties:	Shiraz 100%	**Harvest:**	By hand	**Alc/Vol:**	15%
Vine Age:	Planted in 1899 and 1960's	**Oak origin:**	France	**RS:**	0.6g/L
Region:	Barossa Valley	**Oak Size:**	Barrique	**pH:**	3.6
Soil Type:	Loam over clay	**Maturation:**	16 months	**TA:**	5.7

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