

KAESLER



THE FAVE GRENACHE 2021

Kaesler have several Grenache vineyards that really perform on their own from time to time, and the single vineyard 'The Fave' seems to excel more years than not. Normally it is a walk up start to Avignon, but sometimes we cut a little out for special treatment as 'The Fave'.

VINTAGE 2021

The 2021 vintage was in a word Brilliant. Barossa saw cool and dry conditions which has produced excellent quality reds and whites. Great growing conditions combined with good yields created a memorable harvest, with all wines showing a wide array of aromas and flavours. Soft supple tannins are in abundance in the reds which has ensured easy drinking in their youth, with careful cellaring also reaping rewards. The highlight for 2021 was the overall quality, a genuine 10/10 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 we call '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 / TASTING NOTE

Fruit was hand harvested and the whole bunches placed into open fermenters, tightly covered with the chilling on. They were left to rest for the next 7 to 8 days. Pigeage and pump overs followed for 5 to 7 days before the wine was softly pressed to tank. The wine was then allowed to settle for a week before being placed in 3 and 4 year old French oak barriques.

APPEARANCE: Ruby red, magenta.

BOUQUET: Ripe strawberry, cherry and raspberries fill the glass.

PALATE: Raspberry, black cherry and strawberry, hints of sweet spice and orange rind from the whole bunches give the wine plenty of length.

Variety Grenache 100% | **Region** Barossa Valley | **Vine age** 91 & 19 | **Soil type** Loam over clay | **Harvest** Hand | **Origin of oak** French | **Oak Size** Barrique | **Maturation** 6 months in oak | **Yeast** Wild yeast, collected by Dewy with a special yeast catching net | **Alc** 13.5% | **RS** 0.3 g/l | **pH** 3.64 | **TA** 4.9 | **Vegan Friendly** Yes | **Food Match** Duck à l'Orange, Game and Mushroom dishes | **Cellaring Potential** Enjoy as a young fresh style or carefully cellar for 5 to 10 years

