

KAESLER

Age Of Light - 2022

Age of Light refers to our best parcel of Cabernet Sauvignon and only produced in vintages the winemakers determine worthy of the label. Made in extremely limited quantities, this wine was aged in the best barriques from Bordeaux for 18 months prior to bottling. The 2021 Age of Light comes from our 'Kids Cabernet' block, situated directly behind the winery. This tiny parcel was planted in 2017 using clones 169 & 337 and is limited to just 120 dozen.

VINTAGE CONDITIONS

Winter rainfall for 2021 was 48% above average. The wet winter was welcomed after 3 dry years. Maximum temperatures were below average for the beginning of the growing season; however, the latter half was warmer providing good ripening conditions. A hailstorm on the 28th of October severely damaged some vines, fortunately most recovered and secondary shoots grew however, they were typically less fruitful than primary shoots which resulted in lower yields in some varieties.

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

Planted to two clones of Cabernet Sauvignon sourced from Bordeaux in France. These are widely regarded for their ability to emphasise varietal character, which can be challenging to achieve in our dry and warm climate. The fruit for this wine was picked on the 8th of April and fermented in an open fermenter for 9 days prior to pressing. Aged in a mix of new and older french oak barriques for 18 months prior to bottling.

APPEARANCE

Deep medium purple.

BOUQUET

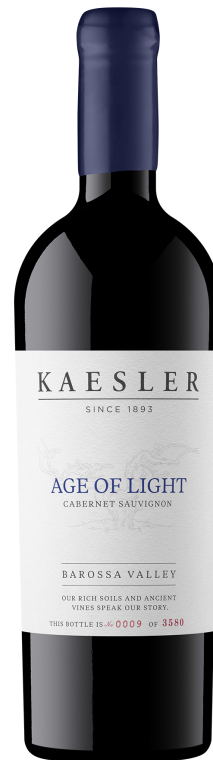
Plummy, blueberry and violet with charry oak in background.

PALATE

Juicy, succulent mouthfeel with a silky flow, long and deep in flavour, with ripe tannins in excellent balance.

FOOD PAIRING

Best enjoyed with a roast lamb.



Varieties	Cabernet Sauvignon
Vine Age	Planted in 2017
Region	Barossa Valley
Soil Type	Loam over clay
Harvest	By hand
Oak Origin	French oak barriques
Maturation	18 months
Winemaker	Tim Dolan & Stephen Dew
Closure	Cork
pH/TA	3.45/6.21g/L
Vegan	Yes
Alcohol	13.5%
Peak Drinking	2025 - 2042

Reviews

96 points

*The Wine Front
(Kasia Sobiesiak)*

97 points

*The Vintage Journal (Angus Hughson
MW, Andrew Caillard MW)*

95 points

Winepilot (Ray Jordan)

95 points

*Halliday Wine Companion
(Dave Brookes)*

95 points

*Global Cabernet Sauvignon
Masters*

95 points

Winepilot (Ken Gargett)