

KAESLER

Avignon - 2022

Named after the town of 'Avignon' in the Châteauneuf-du-Pape region in France, which is famous for making a wine blended from Grenache / Shiraz / Mourvèdre, or GSM as we know it. At Kaesler each version of the 'Avignon' is slightly different depending on vintage conditions and composition of the varieties. However, every year the grapes are sourced from our famous 90 year old Barossa vines.

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.

Although the season was challenging, our ongoing regenerative farming techniques have assisted with building resilient vines that continue to produce outstanding fruit. This was evident in the 2022 vintage with the winemakers talking about the wines being elegant and structured with depth and length of flavour.

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

Each variety was fermented on skins for between 7 to 10 days, with careful management to avoid over-extraction. After pressing, each batch is kept separate and racked once or twice over the next twelve months, before being blended and given a light filtration before bottling.

APPEARANCE

Bright crimson red with purple.

BOQUET

Bursting with red berries.

PALATE

Slightly dark fruit spectrum, lifted cherry with some blue fruits in background.

FOOD PAIRING

Slow cooked roast pork or lamb with vegetables.



51% Grenache

27% Shiraz

22% Mourvèdre

Varieties

Vine Age

Planted in 1930
& 1965

Region

Barossa Valley

Soil Type

Loam over clay

Harvest

By hand

Oak Origin

French

Maturation

15 months

Winemaker

Tim Dolan &
Stephen Dew

Closure

Screw

pH/TA

3.4/6.06g/L

Vegan

Yes

Alcohol

14%

Reviews

94 points

Halliday Wine Companion
(Dave Brookes)

Gold

Barossa Wine Show
2025

91 points

The Real Review
(Aaron Brasher)