

# KAESLER

## Old Vine Shiraz - 2022

Kaesler Old Vine Shiraz is produced from vines planted in the 1960s. 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 500L French Oak puncheons to create a harmonious wine with a plush and soft texture.

### 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

Coming from Three vineyards of our favorite of Kaesler Old vine and Barringtons old vines, all fruit is hand harvested in-order to be sure we only get the best of the bunch-es, with no shriveled or sunburnt berries. Fermentation typically lasts 8 to 10 days, and the pump over routine will change daily to be sure we are not over working the ferment. at pressing the free run is taken off and the skins are lightly pressed in order to keep the tannins soft. After two days of settling, the wine is then racked to French puncheons. Time in barrel will be determined by the wine, this year it was 16 months duration.

### BOQUET

Cherry, black fruits and spice.

### APPEARANCE

Ruby red, purple.

### PALATE

Blackberry, coffee, mocha, white pepper and dark chocolate, silky tannins.

### FOOD PAIRING

Beef and other red meat dishes, or slow roasted root vegetables.



Varieties	Shiraz 100%
Vine Age	Planted in 1962
Region	Barossa Valley
Soil Type	Loam over clay
Harvest	By hand
Oak Origin	French oak puncheons
Maturation	16 months
Winemaker	Tim Dolan & Stephen Dew
Closure	Cork
pH/TA	3.39/6.13g/L
Vegan	Yes
Alcohol	14.5%
Peak Drinking	2027 - 2042

## Reviews

**95 points**

David Sly | Barossa Wine

**95 points**

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

**Silver**

Barossa Wine Show

**95 points**

Halliday Wine Companion

**93 points**

The Real Review