

KAESLER

Reach For The Sky GSM - 2022

Reach for the Sky parcels are selected from blocks that stylistically suit a more bright, fresh and vibrant style of wine that is made to be soft and approachable.

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

All three varieties are picked and fermented separately prior to blending before bottle. Getting the blend right can be one of the most challenging part of the winemaking process as once its blended, it cant be undone! Fortunately we were blessed with excellent quality for all three varieties from the 2022 vintage, with all three showing their strengths in this blend. Best enjoyed slightly chilled.

APPEARANCE

Deep crimson, bright hue.

BOQUET

Lifted red cherry, some dark brambly fruit with savoury spice from the Mourvèdre coming through.

PALATE

Rich plum, quite dense middle palate with a soft pure fruited finish. Fresh and vibrant, it hovers between medium and full bodied, the blend displays all the hallmarks of each of these great varieties perfectly.

FOOD PAIRING

Grilled lamb cutlets with dukkah, charred lemon.



Varieties	Grenache 54%, Shiraz 29%, Mourvèdre 17%
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	3.41/5.95g/L
Vegan	Yes
Alcohol	14.5%
Peak Drinking	Now - 2035

Reviews

Silver/90 points

*Halliday Wine Companion
(Dave Brookes)*