KAESLER

The Bogan - 2022

Much like a favourite flannelette shirt, the Kaesler Bogan is full of warmth and personality. Creator Reid Bosward was determined to prove that being described as a 'country bogan' was no barrier to producing a fine Barossa Shiraz. Proof that a stylish red transcends class. The Bogan is a quintessential, full-bodied Shiraz produced from an assemblage of estate vines with an averageage of 65 years.

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

The Bogan remains true to its roots - bold, unapologetic, and unmistakably Barossa. Year after year, it continues to evolve, pushing the limits of what a classic Shiraz can be. The 2022 vintage is nothing short of exceptional. With ideal growing conditions, this release captures the very best of our old vine plantings. One of the finest Bogan in its 20-year legacy, it delivers rich, vibrant purity and depth of fruit in every sip. Crafted to impress now, and destined to reward cellaring for the next 15 to 20 years.

APPEARANCE

Bright deep crimson with purple hue.

PALATE

Classic Bogan in style, dense and rich, full of dark layered fruits. However, it finishes soft with pure & fine tannin.

BOQUET

Dark plum and blueberry, hints of charcuterie and char from the oak.

FOOD PAIRING

Beef bourguignon, venison stew,



Varieties	Shiraz
Vine Age	Planted in 1899 & 1965
Region	Barossa Valley
Soil Type	Loam over clay
Harvest	By hand
Oak Origin	French
Maturation	16 months
Winemaker	Tim Dolan & Stephen Dew
Closure	Screw
pH/TA	3.51/6.29g/L
Vegan	Yes
Alcohol	15%
Peak Drinking	2025 - 2037

Reviews

Gold
Barossa Wine Show 2024
Winewise Championship 2025
Barossa Wine Show 2025

94 points
Halliday Wine Companion
(Dave Brookes)
Gold
Barossa Wine Show 2025

93 points
Sydney Wine Show 2024
The Real Review
(Aaron Brasher)