

KAESLER

Reach For The Sky Shiraz - 2023

The fruit for this wine was carefully selected from multiple blocks across our estate vineyards. Reach For The Sky is a soft, juicy style of Shiraz that reflects the opulence and diversity of Barossa.

VINTAGE CONDITIONS

Due to La Nina conditions the Barossa region experienced one of its wettest & coolest Springs on record. This resulted in delayed budburst with the flow on effect on ripening and picking decisions, with Vintage being 3-4 weeks later than usual. 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 2023 vintage with the winemakers talking about the wine 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

Carefully hand-picked, the grapes then spent 7 days on skins during the fermentation process with pump overs taking place twice a day. The wine was then pressed to tank and left to rest for a couple of days before being placed into French oak barrels of which 20% was new. This wine is great to drink now but will age gracefully for 7 to 10 years.

APPERANCE

Dark purple in colour with a vibrant edge.

PALATE

The soft palate is full of rich black and red fruits with hints of spice, mocha and fruit cake, balanced by silky tannins on the finish. Full bodied, delicious and inviting.

BOQUET

A vibrant bouquet of blueberry, blackberry and plum with layers of mocha, spice, and a hint of oak.

FOOD PAIRING

Tender red meat dishes with roast vegetables.



Varieties	Shiraz
Region	Barossa Valley
Soil Type	Loam over clay
Harvest	By hand
Oak Origin	French
Maturation	18 months
Winemaker	Tim Dolan & Stephen Dew
Closure	Screw
pH/TA	3.71/5.63g/L
Vegan	Yes
Alcohol	14.5%

Reviews

Silver / 93 points
Halliday Wine Companion

90 points
James Suckling