

STONEHORSE

BY KAESLER

Shiraz - 2023

The Stonehorse is a symbol of power, strength, elegance, and grace, just like our estate wines in this range. Stonehorse by Kaesler is a true reflection of regional diversity and blending creativity.

VINTAGE CONDITIONS

The 2022 winter-spring period was wet coupled with cool conditions that resulted in a delayed budburst and every subsequent phenological growing stage was also delayed. This resulted in harvest starting later in early March. The growing season was challenging with cooler than normal conditions elevating disease pressure however these same conditions also produced strong healthy vine canopies that protected the fruit completely throughout the ripening period. No extreme hot weather days were experienced allowing for a long unhurried ripening period producing quintessential Clare Valley Riesling showing fantastic flavour and acidity.

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

Stonehorse Shiraz is always a good gauge of what the vintage has been like, with its forwardness of fruit and the uses of older barrels this is a true taste of the vintage. Coming from our estate in the Clare Valley, Machine harvested at night and immediately delivered to the winery where it's destemmed and into the fermenters for the next 7 days. The ferment is pumped over in the morning giving it a good splash and just a gentle pump over in the afternoon. Once pressed off, 3/4 will go into older french oak, with the balance staying in tank.

APPEARANCE

Bright red to purple hue.

BOUQUET

Aromas of red and black fruits fill the glass.

PALATE

Fresh berries: strawberry, raspberry and mulberry fill the front of the palate with soft tannins and spice on the back.

FOOD PAIRING

Roast chicken with skhug. Asian slow-braised beef. Eggplant, tomato and pine nut roast.



Varieties	Shiraz 100%
Vine Age	Planted in 1999
Region	Clare Valley
Soil Type	Loam over clay
Harvest	Machine harvest
Oak Origin	French
Maturation	15 months
Winemaker	Tim Dolan & Stephen Dew
Closure	Screw
pH/TA	3.53/5.94g/L
Vegan	Yes
Alcohol	14.5%
Peak Drinking	Now - 2033