

KAESLER

The Fave - 2023

Kaesler have several Grenache vineyards that really perform on their own from time to time, and the single vineyard 'The Fave' seems to excel more years than not. Normally it is a walk up start to Avignon, but sometimes we cut a little out for special treatment as 'The Fave'.

VINTAGE CONDITIONS

Due to La Nina conditions the Barossa region experienced one of its wettest & coolest Spring. This resulted in delayed budburst with the flow on effect on ripening and picking decisions, with Vintage being 3-4 weeks later than usual. Disease pressure was increased by the wet conditions and required diligent vineyard management. 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

Anyone who knows Dewy knows that The Fave is close to his heart. Some might say he spends way too much time smelling, tasting, and even climbing into the fermenters, but that's the kind of attention natural wine demands. When you're making wine naturally, it's all about timing and intuition, being present and responding to what the wine needs, when it needs it. For the first week (sometimes longer), the juice is left to rest, slowly kicking off carbonic maceration. Then things get busy. Over the next 5 to 7 days, it's all about supporting the yeast: pigeage (punch-downs), remontage (pump-overs)—whatever's required. After that, it's gently pressed to tank, then racked into seasoned 500L puncheons (three- and four-year-old oak) to rest and evolve. No additions to the wine were made, aside from a small amount of SO2 pre-bottling.

APPEARANCE

Medium crimson with bright red purple hue.

PALATE

Medium-bodied, elegant, and pure, with a subtle, chalky tannin finish. A wet-stone character unfolds on the palate, adding depth and structure to the vibrant notes of fresh red fruits and orange rind.

BOQUET

Classic strawberry and fresh cherries with lovely spice from the whole bunch fermentation.

FOOD PAIRING

Crispy pork belly or roast duck.



Varieties	Grenache 100%
Vine Age	Planted in 1930
Region	Barossa Valley
Soil Type	Loam over clay
Harvest	By hand
Oak Origin	French
Maturation	9 months
Winemaker	Tim Dolan & Stephen Dew
Closure	Screw
pH/TA	3.64/5.22g/L
Vegan	Yes
Alcohol	13.5%
Peak Drinking	Now - 2030

Reviews

95 points/Gold
Halliday Wine Companion
(Dave Brookes)

95 points
Winepilot (Shanteh Hale)

Gold
Barossa Wine Show 2024

92 points
The Vintage Journal
(Andrew Caillard MW and Andrea Pritzker MW)

95 points/Gold
Winewise Championships
2025