

KAESLER

Love Child - 2024

The Kaesler Viognier is better known as our winemakers 'Love Child'. Sourced from a single site in Nuriootpa planted in 2009, this special white variety has become an obsession for the winemakers and our customers.

VINTAGE CONDITIONS

The 2024 Barossa Valley vintage contrasted sharply with the late, challenging 2023 season. Winter and spring were significantly dry, with only 74% of typical annual rainfall by year-end. Vines faced early stress, with budburst in September, three weeks earlier than 2023 and warm temperatures accelerating growth. Frosty spring nights damaged some vineyards, impacting yields. Conditions improved with rain and cooler weather in December and January, supporting vine health as they reached the ripening phase. A hot February quickened ripening, leading to an early harvest. Yields varied from 50% to 90% of normal, yet quality across all varieties is exceptional.

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

A dry winter and spring impacted yields, with the block hit by frost in September. Hand-harvested at first light by the Kaesler viticulture and winemaking team, the grapes were whole-bunch pressed. The juice was settled for 48 hours before being racked to French oak puncheon and barrique. Wild fermentation took place over 20 days, after which the wine spent nine months on yeast lees, stirred weekly to build complexity. Natural malolactic fermentation occurred during this time. Bottled mid-January 2025.

APPEARANCE

Pale straw.

PALATE

Rich and creamy on the palate, with layers of ripe peach and apricot. Generous in flavour, lifted by a touch of spicy cinnamon, while subtle French oak lingers softly in the background.

BOUQUET

Aromas of honeysuckle and white-fleshed stone fruit fill the glass, with hints of apricot marmalade and a touch of gunflint.

FOOD PAIRING

Pan-seared scallops, grilled lobster, or prawn risotto.



Varieties	Viognier
Vine Age	Planted in 2009
Region	Barossa Valley
Soil Type	Loam over clay
Harvest	By hand
Oak Origin	French oak puncheons
Maturation	9 months
Winemaker	Tim Dolan & Stephen Dew
Closure	Screw
pH/TA	3.37/6.8g/L
Vegan	Yes
Alcohol	13.5%
Peak Drinking	2026 onwards