

# KAESLER

## The Fave - 2024

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

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

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, 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

Bright, medium crimson.

### 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.



|                      |                         |
|----------------------|-------------------------|
| <b>Varieties</b>     | Grenache 100%           |
| <b>Vine Age</b>      | Planted in 1930         |
| <b>Region</b>        | Barossa Valley          |
| <b>Soil Type</b>     | Loam over clay          |
| <b>Harvest</b>       | By hand                 |
| <b>Oak Origin</b>    | French                  |
| <b>Maturation</b>    | 9 months                |
| <b>Winemaker</b>     | Tim Dolan & Stephen Dew |
| <b>Closure</b>       | Screw                   |
| <b>pH/TA</b>         | 3.63/5.19g/L            |
| <b>Vegan</b>         | Yes                     |
| <b>Alcohol</b>       | 14%                     |
| <b>Peak Drinking</b> | Now - 2031              |

## Reviews

**94 points/Silver**

*Halliday Wine Companion*  
(Dave Brookes)

**90 points**

*The Real Review*  
(Huon Hooke)

