

STONEHORSE

BY KAESLER

Riesling - 2024

The Stonehorse Riesling is sourced from our estate owned and managed Clare vineyard. Our Stonehorse range of wines are named after the Clydesdale horses that used to work the heavy clay soil at the Kaesler vineyard property.

VINTAGE CONDITIONS

The season started with a dry winter and early spring, prompting an early budburst and flowering. This was followed by rain until Christmas, which replenished soil moisture before a dry summer and autumn. The conditions were ideal for ripening with minimal disease pressure. Riesling matured early, showing classic restraint and precision, while red varieties benefited from extended hang time.

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

Sourced from two blocks located in the Watervale district of the Clare Valley. Machine harvested in the cool of the night, the grapes were immediately crushed and pressed before several days of cold settling. The juice was then racked off its gross lees and then underwent a cool fermentation period lasting two weeks. A small amount of time on ferment lees to build complexity and texture prior to bottling.

APPEARANCE

Bright straw green.

BOQUET

Lifted florals and nashi pear, aromas of lemon curd flow out of the glass.

PALATE

Because it's still looking so fresh, the acid is amazingly well balanced. Lemon and limes just bounce off the palate, filling your mouth with joy.

FOOD PAIRING

Riesling loves oysters and Clare Riesling especially loves SA oysters from Coffin Bay, Cowell or Streaky Bay. Any fresh seafood is a great match or pair with a creamy based pasta dish.



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| Varieties | Riesling 100% |
| Vine Age | Planted in 1975 |
| Region | Clare Valley |
| Soil Type | Loam over clay |
| Harvest | Machine harvest |
| Oak Origin | N/A |
| Maturation | 4 months |
| Winemaker | Tim Dolan & Stephen Dew |
| Closure | Screw |
| pH/TA | 2.95/7.04g/L |
| Vegan | Yes |
| Alcohol | 11.5% |
| Peak Drinking | Now - 2034 |