

KAESLER

Love Child - 2025

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 2025 Barossa Valley vintage was shaped by a dry winter and spring with rainfall well below average. Warm August conditions brought budburst two to three weeks earlier than usual, increasing exposure to frost, and several notable frost events occurred in mid September across Marananga and the vineyards surrounding the winery. From October onward, consistently warm daytime and nighttime temperatures supported strong growth and healthy canopy development, and ripening progressed quickly through summer. Harvest began early, with the final fruit picked by mid March. Yields were supported by a strong second crop with smaller berries delivering concentrated 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

Hand harvested early February, the grapes were then whole bunch pressed using only the free run juice. The juice was then cold-settled in stainless steel for three days prior to racking to french oak puncheons. Wild fermentation took place over the next 14 days. For the next 9 months the wine was kept on yeast lees and stirred each week to add complexity. Bottled December 2025.

APPEARANCE

Pale straw green.

PALATE

Bright and fresh, with notes of cinnamon, stone fruit and a hint of apricot blossom. The palate is beautifully textural and creamy, balanced by a lively natural lemony acidity that keeps you coming back for more.

BOUQUET

Aromas of apricot, toasty cashew and stone fruit with lovely, lifted florals.

FOOD PAIRING

Entrée - fresh scallops. Main - roast chicken with thyme, tarragon and rosemary.



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	3.37/5.5g/L
Vegan	Yes
Alcohol	13.5%
Peak Drinking	Now - 2035