

KAESLER

The Fave - 2025

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 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

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

Bright, crimson red.

BOUQUET

Whole-bunch perfume, lifted, fragrant, red cherry, pomegranate, dried herbs.

PALATE

The palate is light on its feet with chalky, fine grained tannins and a long, fresh finish. Drinks easily now, chill down in the warmer months but will evolve beautifully over the next 2-3 years.

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	8 months
Winemaker	Tim Dolan & Stephen Dew
Closure	Screw
pH/TA	5.6/3.49g/L
Vegan	Yes
Alcohol	14.5%
Peak Drinking	Now - 2035