

KAESLER

The Maker's Mistress Rosé - 2025

Crafted from Mourvèdre vines planted in 2020, The Maker's Mistress Rosé draws its name from the demands of winemaking—often stealing the time and attention of the maker. In every vintage, there's an element of obsession, a commitment to coaxing the best from each vine, and the Rosé's first vintage was nothing short of demanding. Inspired by arguably one of the world's greatest rosés, Château de Pibarnon from the Provence region in southern France. These wines are typically packed full of ripe stone fruits, citrus, and florals, and surprisingly, they age exceptionally well. Most importantly, rosé, when made with careful thought and intention, is remarkably versatile when it comes to food pairing—a topic the Kaesler winemaking and viticultural team is always discussing and debating!

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

Sourced from a 1.05Ha estate Mourvèdre block. Hand picked on February 26th , whole bunch pressed to tank followed by light racking to 1 x older puncheon and 1 x older barrique. Wild ferment followed by 5 months on yeast lees. racked, filtered and hand bottled on-site October 2025.

APPEARANCE

Salmon.

BOUQUET

Raspberry, orange blossom, red currants.

PALATE

Eminently drinkable with lovely soft fleshy fruits, think nectarine and peach. The finish is dry and crisp, but just round enough to want you reaching for the second glass!

FOOD PAIRING

Tomato salad with lime and cardamom yoghurt.



Varieties	Mourvèdre 100%
Vine Age	Planted in 2020
Region	Barossa Valley
Soil Type	Loam over clay
Harvest	By hand
Oak Origin	French
Maturation	6 months
Winemaker	Tim Dolan & Stephen Dew
Closure	Screw
pH/TA	3.63/4.4g/L
Vegan	Yes
Alcohol	13.5%
Peak Drinking	Now - 2027