

KAESLER

Old Vine Semillon - 2025

Semillon traditionally was a variety that was often used in blends and not given the respect this age worthy variety deserves, not only in the Barossa but in Australia. We proudly retain and nurture our old Semillon vines planted in 1961 to produce a flavoursome single vineyard wine that showcases the age ability of this variety.

VINTAGE CONDITIONS

The 2025 Barossa Valley vintage was shaped by a dry winter and spring with rainfall well below average. Warm August conditions brought bud burst 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 and destemmed as soon as possible, pressed to tank very cold to keep the juice as fresh as we can, it's then given time to settle, racked and let warm to 17 degrees before the yeast is added, fermented cool for the next 12 days. Bottled early

APPEARANCE

Pale straw green.

BOUQUET

Citrus notes, white flowers, almond paste and quartz with a hint of winter green.

PALATE

Pure lemon drive with fine crunchy acid profile.

FOOD PAIRING

A delicious pairing with fresh seafood, particularly oysters.



Varieties	Semillon 100%
Vine Age	Planted in 1961
Region	Barossa Valley
Soil Type	Loam over clay
Harvest	By hand
Oak Origin	N/A
Maturation	N/A
Winemaker	Tim Dolan & Stephen Dew
Closure	Screw
pH/TA	3.11/7.8g/L
Vegan	Yes
Alcohol	11%
Peak Drinking	Now - 2030

Reviews

Gold/95 points

Halliday Wine Companion
(Dave Brookes)

95 points

The Vintage Journal
(Shanteh Wale)