

KAESLER

Alte Reben - 2023

Alte Reben, German for 'Old Vine', is a single vineyard Shiraz sourced from the Kaesler estate in Marananga, planted in 1899. The wine was matured in a combination of new and seasoned French Oak for 18 months. Few can boast custody of a nine-acre, single vineyard of Shiraz planted in the nineteenth century – we make the most of it.

VINTAGE CONDITIONS

Due to La Nina conditions the Barossa region experienced one of its wettest & coolest Spring. This resulted in delayed budburst with the flow on effect on ripening and picking decisions, with Vintage being 3-4 weeks later than usual. Disease pressure was increased by the wet conditions and required diligent vineyard management. Although the season was challenging, our ongoing regenerative farming techniques have assisted with building resilient vines that continue to produce outstanding fruit. This was evident in the 2023 vintage with the winemakers talking about the wine being elegant and structured with depth and length of 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

Harvested by hand and split into three sections of the Alte Reben vineyard, this bottling uses the first and second harvested parcels. The wine spent seven to eight days on skins, during which it was pumped over twice daily, with a more robust pump over in the morning and a gentle splash in the afternoon. After pressing, the wine was allowed to rest for several days before being racked into French oak barrels, 40 percent new, with the balance in two and three year old barrels.

APPEARANCE

Bright medium red-purple hue.

BOUQUET

Bright plum, spice and pepper.

PALATE

The palate is vibrant and fruit driven, centred on precise dark fruit flavours, with silky, well integrated oak. Balanced acidity and polished tannins carry the wine with length and structure.

FOOD PAIRING

Beef fillet steak and slow roasted root vegetables.



Varieties Shiraz

Vine Age Planted in 1899

Region Barossa Valley

Soil Type Loam over clay

Harvest By hand

Oak Origin French

Maturation 18 months

Winemaker Tim Dolan & Stephen Dew

Closure Cork

pH/TA 3.6/5.3g/L

Vegan Yes

Alcohol 14%

Peak Drinking 2026 - 2043

Reviews

95 points

Winepilot
(Ray Jordan)

95 points

The Real Review
(Huon Hooke)

95 points

The Vintage Journal (Angus Hughson
MW, Andrew Caillard MW)

94 points

Winepilot
(Ken Gargett)

94 points

Campbell Mattinson