

# KAESLER

## Barbera - 2023

At Kaesler we like to experiment with some non-traditional Barossa varieties that we know the consumer will love. Unlike some of our other wines, the Barbera speaks for itself as far as a name goes – it is exactly that, the variety Barbera, traditionally grown in Italy, but performs exceptionally well in Australia.

### 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

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### APPEARANCE

Deep bright red.

### PALATE

On the palate, it's medium-bodied and vibrant, with juicy acidity that gives lift and freshness to the fruit-forward core. Flavors of sour cherry, plum, and raspberry are complemented by a hint of anise. The tannins are smooth and well-integrated, providing structure without overpowering the wine's lively character. The finish is clean, tangy, and persistent, making it both food-friendly and immensely drinkable.

### BOUQUET

This Barbera opens with an nose of ripe red cherries, wild berries, and hints of violet, in the background there are subtle notes of spice and earth.

### FOOD PAIRING

Think Italian! Tomato-based pastas. Pizza with tomato sauce, mozzarella, and cured meats. Risotto with mushrooms or sausage.



Varieties	Barbera
Vine Age	Planted in 1978
Region	Barossa Valley
Soil Type	Loam over clay
Harvest	By hand
Oak Origin	French
Maturation	14 months
Winemaker	Tim Dolan & Stephen Dew
Closure	Screw cap
pH/TA	3.45/6g/L
Vegan	Yes
Alcohol	14%
Peak Drinking	2025 - 2030