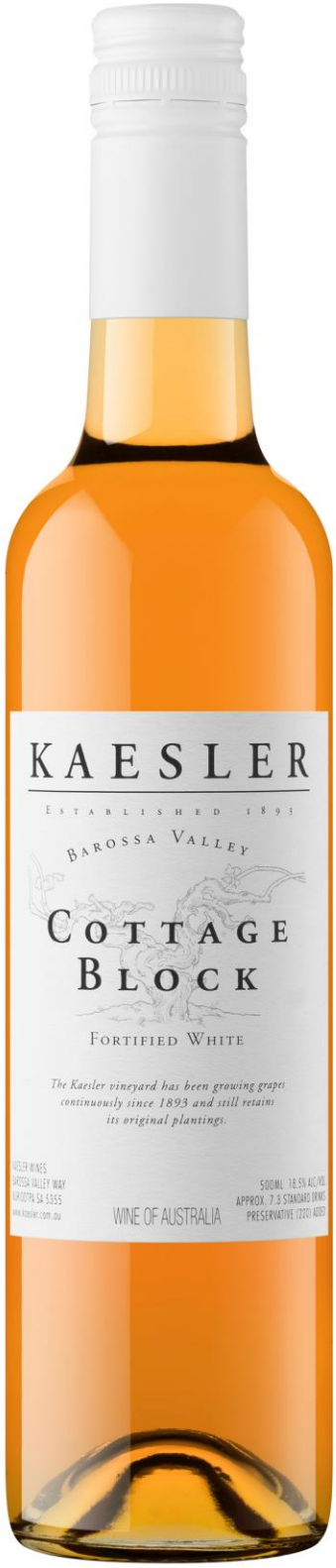
KAESLER

ESTD. 1893



COTTAGE BLOCK FORTIFIED WHITE

The Cottage Block fortified comes from a small vineyard of Palomino grapes planted in 1961. Palomino is widely known as a sherry grape, and generally finds its home when grown around Jerez de la Frontera in southern Spain. However, in the Barossa Valley our dry grown Cottage Block vineyard with soils of loam over clay, delivers fruit perfect for use in Fortified White.

VINTAGE CONDITIONS

The Cottage Block is made in the Solera system which is a process of aging wine by fractional blending i.e., the final wine is a blend of different vintages, in our case the oldest is from the 2010 vintage.

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

Carefully hand harvested, the grapes were put straight into the bag press and pressed until no more juice was left in the berries. The resulting juice was left to sit for one day, then racked and allowed to naturally ferment until the desired sweetness was reached. Grape spirit was added and then the wine was allowed to settle for as long as possible, before being racked and placed into old barrels and left alone for 3 to 5 years. The cottage block is always a blend of vintages, with the oldest in this blend being from 2010.

APPEARANCE: Pale tawny.

BOUQUET: Sweet toffee apple with smoked meat.

PALATE: Rich and rewarding, full of molasses and treacle with hints of smokiness on the palate, finishing dry and clean, characteristics of the variety.

FOOD MATCH: Drink with dessert of cheese or make it your dessert and pour it on your ice cream.

Varieties:	Palomino	**Harvest:**	By hand	**Alc/Vol:**	20%
Vine Age:	Planted in 1961	**Oak origin:**	France	**RS:**	178g/L
Region:	Barossa Valley	**Oak Size:**	Barrique	**pH:**	3.3
Soil Type:	Loam over clay	**Maturation:**	3-5 years	**TA:**	5.3g/L
Yeast:	Wild				

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