

KAESLER



NV BLACK BUBBLES

With access to such amazing old vine fruit, we decided to make a small batch of exceptionally special sparkling red

VINTAGE CONDITIONS

This iconic non-vintage sparkling from estate grown and owned vineyards, is made in the solera system from a blend of vintages spanning back to 1997.

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

A limited release Sparkling Shiraz from the Kaesler Estate. A solera blend of vintages spanning back to 1997 and added to only in the best years. The wine is liquored with Touriga Nacional from the 2021 vintage to enhance complexity.

APPEARANCE: Ruby red.

BOUQUET: Elegant aromas of bright, dark fruits with finesse.

PALATE: Medium bodied. Full of rich mulberry, black currant and blackberry fruits, with a creamy palate and a dry, clean finish.

FOOD MATCH: Turkey with cranberry sauce or assorted breakfast dishes such as bacon and eggs or pancakes with strawberry.

Varieties: Shiraz, liquored with Touriga Nacional
Vine Age: Average vine age 60 years
Region: Barossa Valley
Soil Type: Loam over clay
Yeast: *Sachromyces cerevisiae*

Harvest: By hand
Oak origin: France / Old
Oak Size: Barrique
Maturation: Solera
Vegan: Yes

Alc/Vol: 13.5%
RS: 6.45g/L
pH: 3.27
TA: 6.1g/L