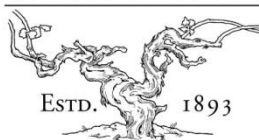# KAESLER

ESTD. 1893

2010 Avignon

Grape Variety: Grenache 80% / Mataro 17% / Shiraz 3%

Vineyard Soils: loam over clay (Nuriootpa)

Vine Age: 82 year old Grenache and Mataro vineyards and 51 year old Shiraz

GI – Barossa Valley

Summary:

The ancient history of Shiraz is well understood and re-told many times, tens of thousands of times a day across the planet. What is not known so well is the equally as old yet vastly different paths Grenache and Mataro have taken. These three varieties formed part of the initial collection bought to the Barossa by the Prussian and Silesian pioneers in the mid 1800's. The cutting's where scattered across various mixed farms across the new Barossa settlement. The majority of the collection coming from wetter and cooler climates of Europe failed and the Cepage with DNA best suited to, warm and dry environs prevailed here in Australia.

Vinification:

Fruit was hand picked, given that the Grenache and the Mataro are both coming from 80yr plus vines it's the only way to do it without causing damage to the vines. The Grenache and Mataro were co-fermented and left on skins for 27 days to promote tannin integration and structure. 1.5% of Viognier was added for perfume and the Shiraz blended.

The wine was matured in 4 year old French barriques for 9 months then conditioned in

stainless for a further 12 months. The wine was bottled on the 02/08/2013. No filtration.

ALC   15.0%   pH 3.77   TA   5.77g/l

Tasting Note:

Colour: Garnet with a bight youthful edge

Nose: Plum & musk with blueberry aromas

Palate: Great mineral acidity on entry. The palate expands, to offer nice early

ripened plum. Elegant mouthfeel. The palate has good length that is well knitted to finish by the acidity.

Notes: The appetite for Chardonnay, Cabernet and Merlot would see many G, S & M vineyards have their heads guillotined. The despotic vine pull scheme of the 80's saw many un-productive elderly, turned to ash and returned to the soil from whence they came. At Kaesler we retain and respect these varieties and blend.