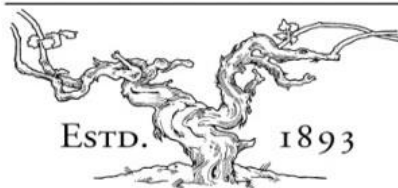


KAESLER



2010 Bogan Shiraz

Grape Variety: 100% Shiraz

Vineyard Soils: Schist rock over blue grey clay (Marananga) / deep compacted broken down schist with red sandstone pebbles on the surface along creek line / loam over clay (Nuriootpa)

Vine Age: 2 vineyards – planted in 1899 and 1965

GI – Barossa Valley

Summary:

The Barossa Valley is world famous for concentrated styles of Shiraz. Bogan Shiraz is well known to be a quintessential, full bodied style of Shiraz known for its creamy & velvety palate. The two Shiraz vineyards from which this wine is sourced complement each other well – Marananga block provides intense, old vine material with particular “blue fruit” offerings. The Nuriootpa block provides more “black fruits.”

Vinification:

The wine is given 18 days on skins, pressed then put to barrel. This wine has been matured in 75% French oak – 25% new and the balance 2 & 3 years old and 25% American oak (2 yr old). The wine was racked twice over the next 15 months with regular topping. No filtration.

ALC 15.0% **pH** 3.64 **TA** 6.17 g/l

Tasting Note:

Colour: Dark red.

Nose: Black cherry, plums, sandalwood and spice.

Palate: Concentrated black fruit drive and power, but still shows enforced restraint and structure. Supple, smooth tannins, fantastic length and focus. Velvet palate is its signature.

Notes: This wine has a long future, Bogan to the core – 20 year proposition.



2010 Vintage

94+ James Halliday Wine companion 2015

Bronze medal Barossa Wine Show 2013

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