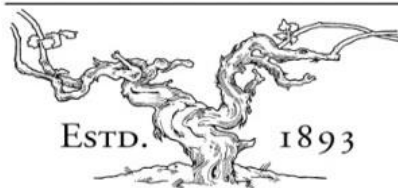


KAESLER



2012 Cabernet Sauvignon

Grape Variety: 94% Cabernet Sauvignon / 6% Petit Verdot

Vineyard Soils: Loam over clay (Nuriootpa)

Vine Age: 3 vineyard blocks planted in 1970 / 1985 / 1990

GI: Barossa Valley

Summary:

Barossa Valley is cooler than is generally believed, with average temperatures close to those of Bordeaux and Margaret River. Barossa Valley, having the foundations for the great varieties of Bordeaux, produces enviable Cabernet Sauvignon.

Vinification:

The fruit was harvested on the 16th March 2012 in the cool of the morning, fruit was cold soaked for 10 hours and the first pump-over was after 24 hours. Fermentation was for 11 days, the wine was then pressed and allowed to stand for 2 days before racking to barrels, in 25 % new French oak and the remainder 2 and 3 year old French barrels. The wine was matured for 18 months.

ALC 15.0 % **pH** 3.80 **TA** 6.04 g/l

Tasting Note:

Colour: Strong primary core with garnet rim.

Nose: Very earthy Cabernet with olive leaf, cedar spice and layered with red stone fruit, Satsuma plums and blueberry.

Palate: Soft elegant palate, very drinkable even in its youth, partly due to good balance of flavours between the fruit characters and savoury notes from the oak.

Notes: This wine is a good medium term cellaring wine, 8-10 years.



2012 Vintage

★★★★★ 5 Star Rated Winery – James Halliday - Australian Wine Companion

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