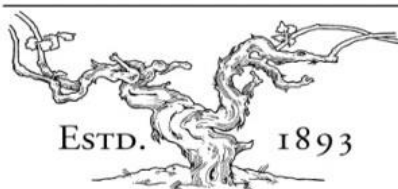


KAESLER



2012 Stonehorse GMS

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

Vineyard Soils: Loam over clay (Nuriootpa)

Vine Age: Grenache planted 1930 / Mourvedre planted 1930 / Shiraz planted 1985

GI: Barossa Valley

Summary:

The Stonehorse wines are full of character like the teams of Clydesdale horses that used to work the heavy clay soil at the Kaesler vineyard, long before tractors were invented. This wine reflects this history well, with Grenache and Mourvedre grapes sourced from plantings originating from 1930.

Vinification:

Fruit was crushed and de-stemmed in mid-March, then live yeast added for a healthy ferment. The ferment was pumped over twice a day for 10 minutes - 7 days for the Shiraz and the Grenache and 10 days for the Mourvedre. It was then pressed to tank, left to settle for one day then racked to barrel. After MLF fermentation the wine was then racked, with minimal So2 added to protect, then returned to barrels, for just 12 months. Matured in 5 and 6 year old French oak barriques.

The Grenache contributes soft, spicy aromatics and flavours; the Shiraz provides some palate spine and the Mourvedre provides breadth, depth and spice.

ALC 14.5% pH 3.66 TA 5.32 g/l

Tasting Note:

Colour: Garnet

Nose: Bright focussed and appealing with blackcurrant, blackberries and fresh violets.

Palate: Really elegant – savoury notes, fine white pepper, fresh rhubarb and white nectarine characters with fine tannin and tangy acidity. A lovely length on the palate.

Notes: A wine to enjoy in its youth, however, it will happily live for a further 10 years.



2012 Vintage

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

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