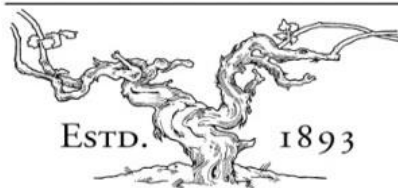


KAESLER



2013 Stonehorse Palomino

Grape Variety: 100% Palomino

Vineyard Soils: Loam over clay (Nuriootpa)

Vine Age: Palomino planted 1961

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, made from our Palomino vines planted in 1961, reflect this heritage.

Vinification:

The Palomino was hand harvested on the 4th of March, bag pressed and let settle overnight. Fermentation was done two ways; the main body of wine was tank fermented cool with Zymaflore X5 yeast in order to maintain the aromatic profile, 15% was wild fermented in 1yr old French barriques to help build the mid palate, total fermentation time was 15 days. After which the main body was racked and SO2 added. The barrels were kept separate and stirred three times a week for the next month, adding back to the main body two weeks before bottling on the 29th of May.

ALC 12.0 % **pH** 3.05 **TA** 6.15 g/l

Tasting Note:

Colour: Pale green, freshly cut straw.

Nose: Solid nose. Fresh cut grass, lime preserve, wet slate, green mandarin and green mango.

Palate: Fresh and clean on the palate, dry finish. Stone fruit characters of white nectarines, some limey notes.

Notes: This is a fruity, dry style of white wine – serve it chilled. It's fantastic with seafood and chicken dishes – or just by itself on a hot day.



2013 Vintage

87+ James Halliday Wine companion 2015

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