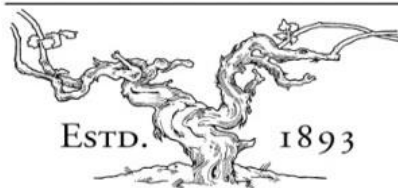


KAESLER



2013 Stonehorse Shiraz

Grape Variety: 100% Shiraz

Vineyard Soils: Deep Red Brown Earth (Marananga and Nuriootpa)

Vine Age: 30 to 60 year old vines

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. An assemblage of estate vineyards ranging in age from 30 to 60 years in age. Average yield across the blocks was 34 hectolitres per hectare.

Vinification:

Hand-picked and fermented with live yeast for a healthy ferment. Nine days “sur-peau de raisin” with remontage twice a day for 30 minutes in the morning and 12 minutes in the evening. Once dry sugar, the ferment was pressed to stainless steel cuve for 36 hours pre be-bourbage. All yeast were released back to the wild. Malolactic fermentation was initiated for acid supplety during the first phase of barrique maturation. Upon cessation of microbiological stabilisation the wine was racked of lees, settled, then returned to a combination of brand new and three and four year old barriques. Maturation took 16 months. Bottled with love and no finings.

ALC 14.5% pH 3.59 TA 5.80 g/l

Tasting Note:

Colour: Inky bright crimson with a youthful centre and a dark edge.

Nose: Smells like a blood plum orchard, with blackberries down the fence line. Star anise duck in the camp oven.

Palate: Generous array of plum, blackberry and boysenberry. Satin tannin, malty oak, both tuned in with pert acid.

Notes: A serious wine for the modern human.



2013 Vintage

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

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