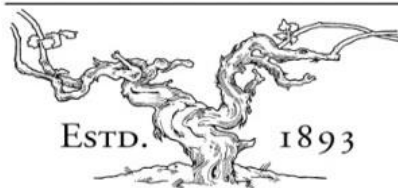


# KAESLER



## 2014 Old Vine Semillon

**Grape Variety:** 100% Semillon

**Vineyard Soils:** Loam over clay (Nuriootpa)

**Vine Age:** Semillon planted 1961

**GI – Barossa Valley**

### Summary:

Semillon is the workhorse variety, not only for the Barossa but for Australia. It never ceases to amaze us how many wineries balk at labelling a wine Semillon, and prefer to call it “Classic Dry White” or something to that effect. Kaesler Semillon reflects some of Reid Bosward’s winemaking past. He cut his teeth at Tyrrells, had a stint in the Graves, and then finally settled in the Barossa.

### Vinification:

Fruit was hand picked early in the morning to avoid the heat. Champagne pressed then the juice naturally settled and fermented warm with natural yeast for regional definition and texture. No fining. Light filtration.

**ALC** 10.5%      **pH** 2.97      **TA** 6.24 g/l

### Tasting Note:

**Colour:** Clear pale straw, typical

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

**Palate:** Precise and bracing acidity. Pure and youthful with lemon and lime zestiness.

**Notes:** The Hunter teaches you about acid, balance and respect for its more subtle characteristics, not to mention its ability to age. Graves teaches you how to work a style, literally adding the wine makers spin. The Barossa offers an opportunity that allows one to knits these lessons together, and come up with a style that is tasty when young, but will also offer some interest as it ages. Be brave, stick it in the cellar for 10+ years.



### 2014 Vintage



Bronze Medal Barossa Wine Show 2014



5 Star Rated Winery – James Halliday - Australian Wine Companion

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