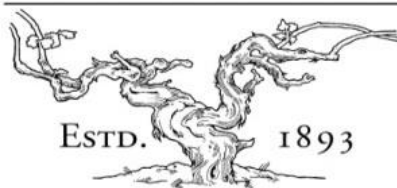


KAESLER



2014 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 27th February 2014, 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. No fining or filtration.

ALC 11.3 % **pH** 3.07 **TA** 6.68 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 really cold. It's fantastic with seafood and chicken dishes – or just by itself on a hot day.

2014 Vintage



Bronze medal Barossa Wine Show 2014



5 Star Rated Winery – James Halliday - Australian Wine Companion



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