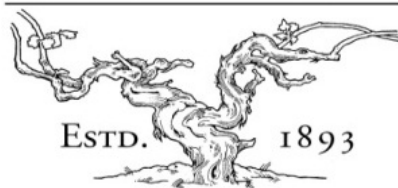


KAESLER



2014 Stonehorse Shiraz

Grape Variety: 100% Shiraz

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

Vine Age: 15 to 45 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 15 to 45 years in age. Average yield across the blocks was 34 hectolitres per hectare.

Vinification:

Hand-picked on the 7th of March and fermented with live yeast for a healthy ferment. Ten days of skin contact, with the ferment being worked twice a day for 30 minutes in the morning and a very light workout in the evening. Once dry sugar, the ferment was pressed to stainless steel held for 36 hour before racking to 4yr French oak. 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 and returned to barriques. Maturation took 15 months. Bottled with love and no finings.

ALC 14.5% pH 3.73 TA 5.70 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 rich dark fruits of, blackberry, blood plum with undertones of caramelised figs. Chalky tannin, hints of oak, with tuned acid.

Notes: From a BBQ with mates to sitting in front of the fire in your smoking jacket, (Hugh Hefner style) A serious wine for the modern human.



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

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