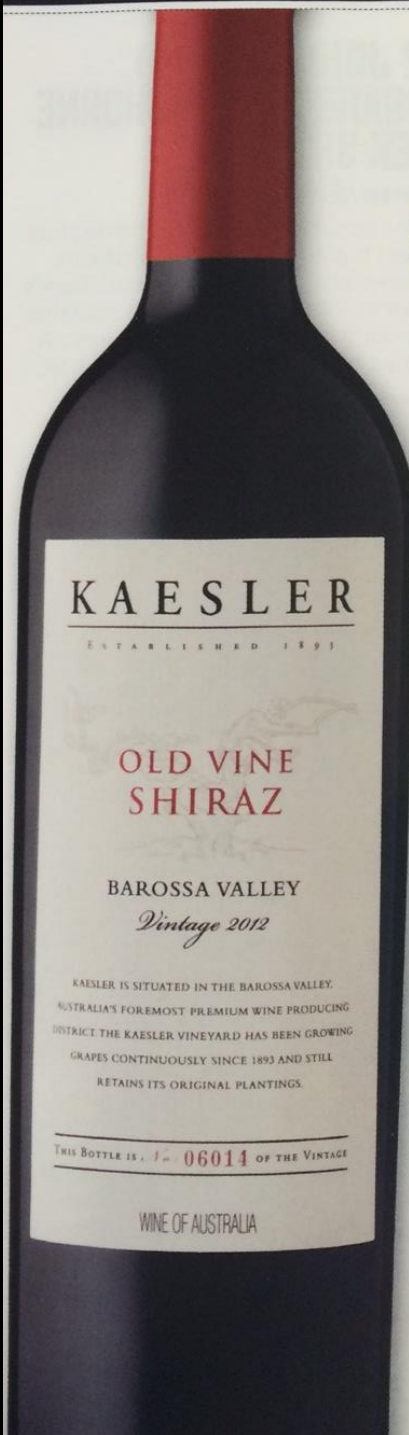


# JAMES HALLIDAY'S 2015 TOP CELLARING SELECTIONS

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wine  
COMPANION

JAMES HALLIDAY'S TOP CELLARING SELECTIONS



## 2012 KAESLER OLD VINE BAROSSA VALLEY SHIRAZ

RRP \$80 / 2032 / ★★★★★

95

Comes from the three estate blocks at Marananga and Nuriootpa aged 53, 49 and 29yo; it spends 10 days on skins with twice-daily pump overs, then 23 months in French oak (30% new). A very different mouthfeel to Alte Reben and Old Bastard, unequivocally full-bodied, built on a scaffold of tannins, with layers of black fruits and tannins. This needs more time in bottle, but has the balance to repay patience. 14.5% alc.



**Reid Bosward**  
Winemaker

### What's your top cellaring tip?

*If you really love a wine and it is age-worthy or special to you in some way, purchase more than one bottle to track its progress over time.*

### What makes a wine cellar-worthy?

*Barossa shiraz, especially old-vine like many of the Kaesler vineyards, have enormous ageing potential. The complexity these vines offer the winemaker, if farmed in a sustainable way, are amazing; minerality, acidity and fine tannins all offer a wine great cellaring potential.*

**KAESLER**

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