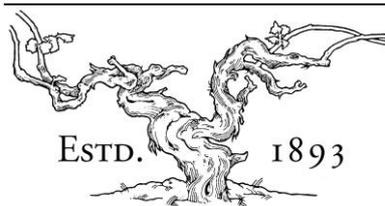


K A E S L E R



KAESLER OLD VINE SHIRAZ 1999

Ninety Four points, James Halliday
Ninety Two points, Wine Spectator June 2002

The Old Vine range of wines are made with grapes sourced from mature vineyards which are at least 40 years old. The Old Vine Shiraz has historically come from two vineyards, the “Old Vine” and the “Old Bastard”. The Old Vine was planted in 1961 and the Old bastard in 1893. They are side by side

The soil is divided into two distinct types and each constitutes about 50% of the vineyard. The eastern most part of the patch is clay loam over a limestone rubble, whereas the western portion is a deeper, sandy/silt loam. The clay loam over limestone shale yields about half the crop of the sandier loam, but contributes more to the wine’s extract and tannin structure. The sandier section, yields about 30% more, contributes to the wines aromatics and a finer tannin quality.

The 1999 vintage was cooler than average and had a higher than average cloud cover for the growing season. The result was a wine with lower than normal alcohol (14.1%) and excellent tannin and acid structure. These wines will age for a long time.

Colour: Purple developing into maroon.

Nose: Has good volume with vanilla, plum, boysenberry, blueberry and blackberry. The use of older oak has made the fruit pronounced with a spirituous edge from the alcohol that will diminish after a few years in the bottle.

Palate: The palate is centred and strong and nicely textured. The flavour is a little subdued relative to the tannin but will evolve as the tannin softens. The highish acidity ties the flavour and tannin together well on the finish.

Notes: This is a traditional, medium to full-bodied Shiraz. More use of older oak and a long maturation have created a style that is tight and firm. That said, it should improve with a further ten years cellaring and develop into a complex wine. This wine should be decanted prior to serving.

The 1999 was a vintage that was very tightly wound as a young wine but have great capacity for bottle development