

KAESLER



KAESLER OLD VINE SHIRAZ 2000

Ninety Five points, James Halliday

The Old Vine Shiraz is made from 3 patches of vineyard, The Old Vines, Mathews and the North South. All three vineyards were planted in 1961.

The 2000 vintage was a tough one in terms of crop with the older vineyards yielding as low as 400 kilos per acre. Our average crop was a mere 900 kilos per acre. This although problematic financially it has yielded wines with superior aromatics, tannin density and ageing potential.

The wine was fermented warm (24-28 Degrees centigrade) in stainless steel and transferred to oak, after alcoholic fermentation, where it completed its malolactic fermentation. It was racked and acid adjusted post MLF, then returned to barrel. The wine was topped regularly with one racking at 12 months. The oak used was 80% new and all French from various forests.

The wine was bottled with no fining or filtration.

Colour: Crimson with a youthful edge.

Nose: Blackberry, plum, blueberry. Secondary aromas of caramel, mocha and saddle leather offer added complexity.

Palate: The most refined Old Vine we have produced to date. The palate is medium to full bodied with nice soft structure up front with a firm tight tannin finish.

Notes: The wine is a different style from previous years, something we have done in response to seasonal changes. This wine should age extremely well, over the next 15 years.