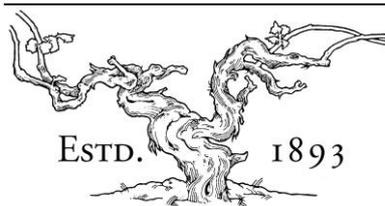


KAESLER



KAESLER OLD VINE SHIRAZ 2001

Ninety Four points, James Halliday
Ninety points, Robert Parker Jr. 2003

The Old Vine is a blend of three vineyards. The 2001 growing season was the hottest since 1904. The 2001 Old Vine Shiraz is a solid style with some traditional aspects to it.

The wine was fermented in stainless steel and transferred to 50% new American oak barriques, after alcoholic fermentation, where it completed its malolactic fermentation. It was racked and acid adjusted post MLF, and then returned to barrel. The wine was topped regularly with rackings at 8 and 14 months. The total maturation in oak was for 18 months. The wine was bottled with no fining or filtration.

Colour: Showing excellent density. The colour has shifted with very little purple hues remaining. Solid garnet and ruby dominate. No bricking or browning yet. Excellent clarity

Nose: Tight as drum. Some undeveloped bottle age character show initially, and awkward fruit. Over an hour the wine begins to come out of hibernation, with a spray of black fruit. Eventually the oak begins to show with some high tone vanillas and lactones. After 4 hours the wine rounds out nicely After 24 hours the fruit retires a bit and some bottle age leathery characters begin to show

Palate: Gritty and unyielding. Minerals, iodine mainly make up the first impression. After an hour, the wine begins to show some suppleness, the grainy quality settles and the fruit begins to show through. After 24 hours the fruit gives way, but only slightly and the acid begins to push forward

Notes: I am quite pleased with the way this wine is evolving, given its drinkability as a youngster some doubt was levelled as to whether it had the structure to age, well it does and should go on for another ten years at least. I can only see an upside with age as increased bottle age complexity will bring a great deal of interest to the wine.

Comments: This wine was runner up in the prestigious Jimmy Watson Trophy for the best 1 year old dry red at the Melbourne wine show. It also attained a Gold medal at this show. Winner of the Best Museum Dry red trophy at the 2004 Barossa wine show.