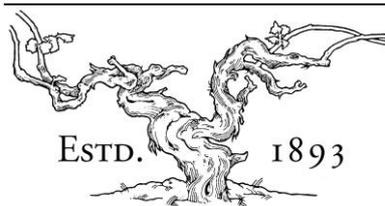


KAESLER



KAESLER OLD VINE SHIRAZ 2003

Ninety Three points, James Halliday
Ninety Two points, Robert Parker Jr.

The Old Vine is a blend of three vineyards, The North/South, East/West and Old Vine Vineyards. The 2003 was a challenging year for our vineyards. Rain (200 points) fell before harvest, and whilst normally a blessing, the result was approximately 30% berry split. The upside was that the split fruit dried up and didn't present a problem with rot or mould. The down side was 30% crop loss and huge harvesting costs, as we still had to selectively pick bunches and parts of bunches to avoid to any desiccated berries. Production all up was down about 40% for the 2003 Old Vine Shiraz.

The wine was fermented in stainless steel static fermenters and pumped over twice per day. The wine was pressed earlier than normal to avoid over extraction, then transferred to 80% new French oak barriques, and 20% second and third fill, where it completed its malolactic fermentation. It was racked post MLF, and then returned to barrel. The wine was topped regularly with one racking at the 9 month stage. The total maturation in oak was for 13 months.

The wine was bottled with no fining or filtration.

Colour: Purple and crimson with a thick, youthful edge.

Nose: Initially shut down, with a tough exterior but time is showing, some perfumed fruits and nice oak. I expect this wine to open up nicely over time.

Palate: Firm up front tannin with nice viscosity. The palate shapes up nicely to the finish with toasty and malt flavours from the oak and plums and blueberries from the fruit. Acid is fresh and tight and makes the tannin grippy, but should lay down over the next few years.

Notes: The use of 60% new oak in the blend has given the wine some oak characters on the nose, and additional extract on the palate, without compromising the texture and viscosity of the wine. This wine will age for up to 8 years and will benefit from decanting. Probably better consumed in the younger stages of its life.