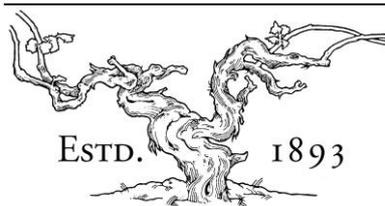


KAESLER



KAESLER OLD VINE SHIRAZ 2005

Ninety Five points, James Halliday
Ninety Four points, Robert Parker - The Wine Advocate
Ninety Three points, Nick Stock - Adelaide Review
Ninety Four points, Campbell Mattinson - Winefront
Ninety Three points, Gary Walsh - Winorama
Ninety Two points, Joe Czerwinski - Wine Enthusiast

The 2005 Old Vine Shiraz is a blend of 4 parcels of 45 year old Shiraz fruit from Kaesler vineyards.

The grapes were harvested the second week of March 2005 and the wine was fermented in stainless steel static fermenters and pumped over twice per day. The wine was pressed later than normal to capitalize on great tasting tannin, then transferred to new French oak. It was then racked post MLF, and returned to barrel. The wine was topped regularly with one racking at the 11 month stage. The total maturation in oak was for 15 months. The wine was bottled with no fining or filtration.

Colour: Purple and crimson with a dense centre and a youthful edge.

Nose: The aromas are slightly introverted as a young wine with some flecks of mineral and wet stone. The fruit is there but you have to hunt though some punchy oak. The oak will lay down in a few years. Aromas of crème de cassis, toasty oak and liquorice.

Palate. The fruit is actually quite solid but repressed by oak and tannin at the moment. Full bodied and powerful, this is a wine with fantastic ageing potential – plenty of tannin and structure in this wine.

Notes: We believe the 2005 is a true ageing style that will never be overtly fruity and is best suited to those who prefer savoury style. We are very happy with this wine and it will be fascinating watching this one age, it should go the distance.

Age of vines: Estate plantings 45 years of age.