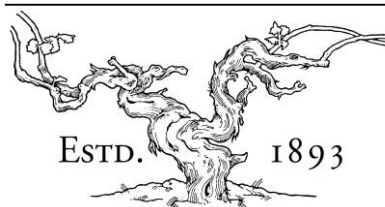


# KAESLER



## KAESLER OLD VINE SHIRAZ 2006

*Ninety Three points, The Wine Advocate*  
*Ninety Six points, Joe Czerwinski - Wine Enthusiast*  
*Ninety One Points, Dr Jay Miller*

The 2006 Old Vine Shiraz is a blend of 4 parcels of 45 year old Shiraz fruit from Kaesler vineyards.

**Winemaking:** The wine was fermented in stainless steel static fermenters and pumped over twice per day. Wine was then pressed and transferred to new French oak. It was then racked post MLF, and returned to barrel. The wine was topped regularly with one racking 6 months later. The total maturation in oak was for 18 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 dark black fruits such as blackberry. The fruit is there but you have to hunt though some punchy oak. 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, dark plums and plum skin. This is a wine with fantastic ageing potential – plenty of tannin and structure in this wine.

**Notes:** Old Vine Shiraz is a wine that will never be overtly fruity. It is best suited to those who prefer a 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.