

# KAESLER



## KAESLER OLD VINE SHIRAZ 2010

*Ninety Five points, James Halliday Wine Companion 2014*  
*Bronze Medal, Barossa Wine Show 2013*

Kaesler Old Vine Shiraz has been consistently produced as an elegant wine, tight in its youth, a wine that is made to age. It represents a different style of Shiraz within the Kaesler portfolio, when compared to its bolder brothers, The Bogan and Old Bastard Shiraz.

The fruit was harvested by hand on the 06/03/2010 starting at 6am in order to get most of the fruit off before the days starts to heat up and coming from 3 vineyards 47, 63 and 112 year old.

It is given 12 days on skins and the cap of the ferment wet down twice a day. Once pressed it is then put to 35% new French oak and the balance is 1 and 2yr French. Over the next 18 months the wine is raked twice, topped regularly. No filtration.

**Colour:** Crimson red.

**Nose:** Currant, rhubarb, wilson plums. Whiffs of cedar, sandalwood and vanilla.

**Palate:** Palate is soft and long, with fresh milky acidity. It has a distinct savoury twist on the very end of the palate.

**Notes:** The Old Vine Shiraz block at Nuriootpa, from which some of the fruit is sourced, is cuttings from its mother and neighbour, The Old Bastard vineyard (est 1893). The Old Bastard is genetic material that only exists in Australia, its parentage being lost to Phylloxera in Europe in the 1880's. The fruit from these vineyards was sold to various wineries over the years and often finding a home in some of the Barossa's most prestigious blends. The Old Vine was first retained and bottled as "Kaesler" in 1988. The original source block is still used along with two other parcels of comparable quality and genetic uniqueness. Although we consider it a blend of three separate parcels essentially three different soil types.