

KAESLER



2023 Old Vine Semillon

Semillon is the workhorse variety, not only for Barossa but for Australia. We proudly nurture our old Semillon vines planted in 1961 to consistently produce flavoursome single vineyard wine.

VINTAGE

A mild winter with consistent rainfall events provided good groundwater supply for the growing period. A cooler than average spring led to a late flowering and set. The region saw windy conditions around set which controlled the fruit quantities and led to healthy canopies and the ripening of pristine fruit.

REGENERATIVE FARMING

At Kaesler we strive to not only maintain but rebuild the soils, because at the end of the day we want to leave these precious old vines in better condition than we found them. It's a process called 'regenerative farming' as it's more than sustainability, it is a practice that constantly evolves so we are not just sustaining the environment, we are improving it.

WINEMAKING

Hand picked, crushed directly into our bag press. Once drain and press complete, the wine was left to cold settle for one week prior to racking, warming and fermentation. After fermentation, the wine spent approximately 6 weeks on yeast lees to build up texture and complexity.

APPEARANCE: Pale water-white.

BOUQUET: Red apple, lemon citrus, hint of rockmelon.

PALATE: Fine and delicate, lemon sherbet and crunchy chalky acidity to finish.

ACCOLADES: 2023 Barossa Wine Show - Gold

Variety: 100% Semillon
Region: Barossa Valley
Vine age: 1962
Soil type: Loam over clay
Harvest: Hand
Origin of oak: Stainless steel
Maturation: 3 months

Yeast: Inoculated
Alc: 11.5
RS: 2 g/l
pH: 2.9
TA: 6.9
Vegan Friendly: Yes
Ageing Potential: 25+ years

