2019 BARBERA

At Kaesler we like to experiment with some non-traditional Barossa varieties that we know the consumer will love. Unlike some of our other wines, the Barbera speaks for itself as far as a name goes – it is exactly that, the variety Barbera, traditionally grown in Italy, but performs exceptionally well in Australia.

VINTAGE CONDITIONS

The winter and growing season was drier than usual. A slightly warmer start to spring delayed budburst, however a cooler second half provided even ripening and an earlier finish to harvest than the previous years. The warm and dry conditions at the start of the season meant that although yields were down, the quality was excellent.

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

Barbera is well known for its robust, vibrant colour and tight acidity and this wine delivers exactly these characteristics. With its natural acidity and bold flavours, this wine is a joy to drink now, but will go the distance if carefully cellared.

APPEARANCE: Deep ruby red.

BOUQUET: Aromas of blueberry, cherry and plum.

PALATE: The medium to full bodied palate is bursting with blueberry, cherry and plum flavours with a lovely hint of spice on the finish.

FOOD MATCH: Traditional tomato based Italian dishes such as pizza and lasagne.

Varieties:	Barbera 100%	**Harvest:**	By hand	**Alc/Vol:**	14%
Vine Age:	Average 45 years	**Oak origin:**	France	**RS:**	0.6g/L
Region:	Barossa Valley	**Oak Size:**	Barrique	**pH:**	3.25
Soil Type:	Loam over clay	**Maturation:**	24 months	**TA:**	6.6
Yeast:	Chosen to express the aromatics of the varieties	**Vegan:**	Yes		