

KAESLER



2021 REACH FOR THE SKY SHIRAZ

The fruit for this wine was carefully selected from multiple blocks across our estate vineyards. Reach For The Sky is a soft, juicy style of Shiraz that reflects the opulence and diversity of Barossa.

VINTAGE CONDITIONS

The 2021 vintage was in a word 'Brilliant'. Barossa saw cool and dry conditions which has produced excellent quality reds and whites. Great growing conditions combined with good yields created a memorable harvest, with all wines showing a wide array of aromas and flavours. Soft supple tannins are in abundance in the reds which has ensured easy drinking in their youth, with careful cellaring also reaping rewards. The highlight for 2021 was the overall quality, a genuine 10/10 season.

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

Carefully hand-picked, the grapes then spent 7 days on skins during the fermentation process with pump overs taking place twice a day. The wine was then pressed to tank and left to rest for a couple of days before being placed into French oak barrels of which 25% was new. This wine is great to drink now, but will age gracefully for 7 to 10 years.

APPEARANCE: Dark purple in colour with a vibrant edge.

BOUQUET: A vibrant bouquet of blueberry, blackberry and plum with layers of mocha, spice, and a hint of oak.

PALATE: The soft palate is full of rich black and red fruits with hints of spice, mocha and fruit cake, balanced by silky tannins on the finish. Full bodied, delicious and inviting.

FOOD MATCH: Tender red meat dishes with roast vegetables.

Varieties: Shiraz
Vine Age: Up to 40 years
Region: Barossa Valley
Soil Type: Loam over clay
Yeast: Saccharomyces cerevisiae

Harvest: By hand
Oak origin: France
Oak Size: Barrique
Maturation: 18 months
Alc/Vol: 14.7%
RS: 0.9g/L
pH: 3.61
TA: 5.90g/L