

KAESLER



2021 THE BOGAN

Much like a favourite flannelette shirt, the Kaesler Bogan is full of warmth and personality. Creator Reid Bosward was determined to prove that being described as a 'country bogan' was no barrier to producing a fine Barossa Shiraz. Proof that a stylish red transcends class. The Bogan is a quintessential, full-bodied Shiraz produced from an assemblage of estate vines with an average age of 65 years.

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

Made from one of the greatest vintages of all time, comes arguably the best Bogan ever released in its 20-year history. A classic rich, pure Shiraz that will age gracefully over the next 20 years. The grapes are handpicked and sorted, destemmed and fermented in tank for 8 - 9 days, with pump overs as required. After fermentation the wine was pressed and left to settle for a few days before being racked into seasoned French oak and matured for 15 months.

APPEARANCE: Bright, deep crimson with a purple hue.

BOUQUET: Dark plum and blueberry, with hints of charcuterie and char from the integrated oak.

PALATE: Classic Bogan in style, full bodied, dense and rich, with flavours of dark fruits, layering the palate, finishing soft with pure, fine tannins.

FOOD MATCH: Beef and other red meat dishes or hearty vegetable casseroles.

Varieties: Shiraz 100%
Vine Age: Average vine age is 65 years
Region: Barossa Valley
Soil Type: Loam over clay

Harvest: By hand
Oak origin: France
Oak Size: Barrique
Maturation: 15 months
Alc/Vol: 15%
RS: 0.6g/L
pH: 3.66
TA: 5.69