

# KAESLER



## 2019 Old Vine Shiraz

Kaesler Old Vine Shiraz is produced from vines planted in 1961. The younger brother of the Old Bastard Shiraz, the old vine vineyard was planted with cuttings from the Old Bastard 1893 vines and aged in barrels first used by Old Bastard Shiraz.

### VINTAGE

Although the 2019 vintage was slightly challenging due to the dry winter followed by a spring frost, the overall quality was excellent. The dry spring and summer caused smaller bunches and berries, resulting in concentrated and dense flavours in the wine.

### 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

Fermentation took between 7 to 8 days and in this time the wine was pumped over 2 to 3 times per day to help extract colour from the skins and keep the cap moist in an effort to maintain freshness. After gentle pressing the wine was left to rest for 2 to 3 days, then racked to French puncheons for around 18 months. During this time the wine was racked and topped each month to keep fresh.

**APPEARANCE:** Ruby red, purple

**BOUQUET:** Cherry, black fruits and spice

**PALATE:** Blackberry, Coffee, Mocha, white pepper and dark chocolate, silky tannins.

**ACCOLADES:** Andrew Caillard MW 2023, 96 Points

James Halliday Wine Companion 2023, 95 Points

**Variety:** 100% Shiraz  
**Region:** Barossa Valley  
**Vine age:** 1962 & 1899  
**Soil type:** Loam over clay  
**Harvest:** Hand  
**Origin of oak:** French  
**Oak Size:** Puncheons  
**Maturation:** 20 months in oak

**Yeast:** Inoculated  
**Alc:** 15.5%  
**RS:** 0.5 g/l  
**pH:** 3.5  
**TA:** 6.1  
**Vegan Friendly:** Yes  
**Ageing Potential:** 25+ years

