

OLD BASTARD

KAESLER



2019 OLD BASTARD

The Kaesler 'Old Bastard' Barossa Shiraz is arguably one of Australia's most highly regarded wines. The name refers to a small number of 'old bastards' - gnarly old 'bush vines' planted in 1893, which form the heart of the 'Kaesler' brand. With a Langton's 'Outstanding' classification and consistently rated as a benchmark Barossa Shiraz, The Old Bastard is highly sought after by wine enthusiasts and collectors around the world. The 2019 vintage celebrates the 126th anniversary of these unique and rare 12 rows of ancestral vines, The Barossa 'Vine Charter' classifies 'Ancestral Vines' as vines 125+ years of age.

VINTAGE CONDITIONS

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

When it's the oldest vineyard in the Kaesler stable, it is a truly special day when the Old Bastard fruit is harvested. Given the age of these precious vines, they are carefully hand harvested. Knowing that the bunch and berry size were smaller than average due to the dry ripening conditions of the vintage, we were conscious of the need to be extremely gentle in the handling of the fruit both in the vineyard and the winery. Once the fruit reached the winery, it was carefully destemmed and fermented in a combination of open and static fermenters. The ferments were tasted and checked 2 to 3 times per day to make sure they given the attention they needed throughout the fermentation process. The wine was then pressed and racked into 60% new and 40% one and two year old Burgundian barriques. Malolactic fermentation occurred in barrel for around 30-40 days, after which the wine was racked and returned to barrel for 16 months, before being bottled under premium screened corks. We recommend decanting before enjoying this iconic wine.

APPEARANCE: Dense deep purple, with vibrant youthful hues.

BOUQUET: Dark blackberry and blackcurrant fruit, with hints of chocolate and sweet spice.

PALATE: Full bodied, yet elegant, with black cherry, mocha and coffee flavours, finishing with long, silky tannins. Although this wine is drinking well now, the tannins will continue to soften with age.

FOOD MATCH: Fillet steak with mushroom sauce.

 **LANGTON'S OUTSTANDING CLASSIFICATION** One of 46 featured wines. The best of Australian winemaking practices, vineyard provenance and regional voice.

Varieties: Shiraz 100%
Vine Age: Planted in 1893 - 126 years old
Region: Barossa Valley
Soil Type: Loam over clay
Yeast: Natural

Harvest: By hand
Oak origin: France
Oak Size: Barrique
Maturation: 16 months
Ageing Potential: 25+ years
Alc/Vol: 15%
RS: 0.8g/L
pH: 3.7
TA: 5.8
Vegan: Yes