

# STONEHORSE

BY KAESLER

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## 2021 Stonehorse Cabernet Sauvignon

The Stonehorse is a symbol of power, strength, elegance, and grace, just like our estate wines in this range. Stonehorse by Kaesler is a true reflection of regional diversity and blending creativity.

### VINTAGE

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

The fruit for the Stonehorse Cabernet Sauvignon is sourced from our estate vineyards in the Polish Hill & Watervale sub regions of the Clare Valley. The vine age is from the mid 80s. The fruit is machine harvested in the early morning, then crushed and destemmed. Fermentation takes 7 to 9 days and then pressed to tank and let rest for a few days. Half is then put into

2- and 3-year-old barrels, with the remaining balance staying in tank.

**APPEARANCE:** Deep crimson, blood red.

**BOUQUET:** Plum, hints of crushed leaf and choc mint, lovely blueberry lift.

**PALATE:** Rich and dense with a lovely blue fruit freshness. The tannins are perfectly ripe, intrinsically Cabernet yet supple enough that you keep coming back for more.

**Variety:** 100% Cabernet

**Region:** Watervale & Polish Hill, Clare Valley

**Soil type:** Loam over clay

**Harvest:** Machine

**Origin of oak:** French

**Maturation:** 15 months

**Yeast:** Inoculated

**Alc:** 14.5%

**RS:** 1.8g/l

**pH:** 3.45

**TA:** 6.53

**Vegan Friendly:** Yes

