



GRAPE-TO-GLASS

wines worth sharing

Kaesler 'Stonehorse' Barossa Shiraz 2017

Grape Varietal:	100% Shiraz
Growing Region:	Barossa Valley - Australia
Chief Winemaker:	Reid Bosward



Kaesler's bush vines craft some of the most character filled wines in the Barossa Valley. And this Shiraz reflects the philosophy of Reid's winemaking along with showcasing unique vineyards of quality. This 'Stonehorse' Shiraz is a benchmark for authentic Barossa Shiraz - appreciated by wine enthusiasts around the globe. This Shiraz is part of the 'Stonehorse' range of wines, each are full of character like the teams of Clydesdale horses that used to work the heavy clay soil at the Kaesler vineyard, long before tractors were invented.

This wine is an assemblage of estate vineyards ranging from 15 to 45 years in age. During the growing season, the vines underwent crop thinning to control yields and maximize the berry flavours. All of this meticulous work in the vineyard was carried out by Nigel Van Der Zande the vineyard manager for Kaesler. Each of the hand harvested blocks were kept separate during the vinification process until final blending.

As the fruit arrived in the winery, each parcel was fermented with local yeast for a natural and healthy ferment. The juice had good skin contact for about 9-10 days with the cap being pumped over twice daily. After fermentation, the wine was pressed off and let to rest for a day, before being transferred into oak barrels. Following malolactic fermentation the wine was racked off its lees and returned to new and used French barrels, where it developed for 15 months. This time in oak has given the wine a well-balanced oak note, while still allowing the ripe fruit to express its personality. The wine was bottled with only a light filtration, resulting in added texture to the palate. This Shiraz has power and finesse which makes it both approachable now and worth keeping for those with patience.

As you pour this wine into your glass, you are greeted by a rich, black Doris plum colour with a youthful hue. On the nose your senses are engaged by vibrant dark fruits of the forest, notes of oak & dried spices. On the full and generous palate, the wine has an appealing texture and weight. Your taste buds are overwhelmed by those dark fruits such as blackberries, blueberries, cassis along with forest herbs, dried spices, cacao and infused oak reward and linger on the palate. These rich, robust characters along with its tannins and oak compliment the core of dark fruits giving the wine an elegance and captivating appeal that roll easily through to a long finish. *Treat yourself - this wine is definitely worth sharing.*

This 2017 Kaesler 'Stonehorse' Barossa Shiraz has 15% Alc./vol. I would suggest mild decanting of around 15-20 minutes and serve in an appropriate wine glass at 16-17°C.

Cellaring Potential:

Drinking now with mild decanting; plus, will age well for another 7-8 years.

Food Pairing Suggestions:

Perfect wine pairing with lamb shanks, game, pasta served with a generously flavoured sauce, earthy vegetarian cuisine, and aged, hard cheeses - *enjoy.*

An engaging Barossa Shiraz that over-achieves with ever sip.

