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*wines worth sharing*

## Kaesler 'Avignon' Grenache / Mourvèdre / Shiraz 2016

**Grape Varietals:** 46% Grenache, 37% Mourvèdre & 17% Shiraz  
**Growing Region:** Nuriootpa, Barossa Valley, Australia  
**Chief Winemaker:** Reid Bosward

If you ever find yourself in South-Australia, I encourage you to make the short trip up to the Barossa Valley and Kaesler. As Reid and his team are working with some of the oldest vines in the world. Plus they have an incredibly diverse selection of oak barrels to frame and compliment their generous 'old-vine' expressions. The age from which this wine was sourced, came from 87-year-old Grenache and Mourvèdre vines and 125 year old Shiraz.

The first two varietals play a significant and influential role on this unique blend. With its invitingly fruit forward, approachable style and engaging character. The dedicated team at Kaesler, have learnt from history and meticulous hard work, how to harmonise and get the best from these three vibrant varietals in this year's expression.

Due to the age and fragility of these irregular shaped bush vines, the fruit was carefully hand-picked, with the Grenache and Mourvèdre parcels of fruit, both being harvested in late March. On arrival into the winery, they both spent nearly 2 weeks on skins (*20% whole bunches*), with the cap being pumped over twice a day. The wine was then fermented at a gentle 24-26°C in stainless steel tanks. Once this stage was complete, the parcels were racked only once after malolactic fermentation. The wine was then pressed out and allowed to let settle for 2 days before being transferred into varied ages of French oak barrels. Typically, the oak barrels used for this 'Avignon' blend are around 4 years of age, where the parcels have around 12-14 month's barrel maturation. Then after tasting and blending this wine was bottled in early 2018.

In your glass you will be greeted by a deep plum red colour with a bright hue. On the nose your senses will be fully engaged with dark berries, with infused dried spices, herbs and violets. The palate is generous and engaging, with a smooth texture, and balanced tannins and seamless oak notes resulting in an elegant mouth feel. The ripe dark berry fruits express an inviting personality, complimented by subtle spice, dark cacao and infused vanilla oak giving this big-hearted, early drinking style Barossa red blend a charming lingering finish. *Treat yourself - this wine is definitely worth sharing.*

This 2016 Kaesler 'Avignon' Grenache / Mourvèdre / Shiraz has 15% Alc./vol. Decant for 25-30 minutes and serve in an appropriate glass at 16-18°C.

### Cellaring Potential:

With mild decanting, drinking perfectly well this season; plus, will age nicely for another 5-7 years.

### Food Pairing Suggestions:

Perfect wine pairing with bbq'd and slow cooked medium marble meats, seasoned pizza's and pasta dishes, kebabs and earthy vegetarian dishes - *enjoy.*

***A classic red blend, with an engaging personality and rewarding finish.***

