



# GRAPE-TO-GLASS

wines worth sharing

## Kaesler 'Barossa' Cabernet Sauvignon 2018

<b>Grape Varietals:</b>	95% Cabernet Sauvignon & 5% Petit Verdot
<b>Growing Region:</b>	Barossa Valley - Australia
<b>Chief Winemaker:</b>	Reid Bosward



Even though it has been a few years, I have a vivid memory of my last visit to Kaesler in the Barossa Valley. Where the majority of the fruit for their textural wines is sourced from some of the world's oldest vines dating back to 1893, 1899 and 1930 through to recently replanted rows. Though the fruit for this Cabernet Sauvignon is sourced from two estate grown blocks planted in 1970 and 1990.

Each of the hand-picked parcels for this wine were fermented, aged and kept separate until the final blending. This 2018 Cabernet Sauvignon was fermented in stainless steel tanks then pressed and transferred to 25% new French oak with the remainder being 2 and 3 year old barrels. The wine first developed in oak for 3 months and was then raked and returned for a further 18 months of conditioning in oak barrels and the wine was neither fined nor filtered. A small injection of co-fermented Petit Verdot has giving the wine a unique lifted to the start and finish.

Your wine glass will be filled by the deepest colour red with a magenta hue. On the nose, due to a slightly longer period of oak maturation has imparted a sweet cigar box aroma, along with dried herbs, cacao and earthy notes. The textural palate is packed with luscious dark plums, blackberries combined with a bitter chocolate and those earthy nuances, well integrated firm tannins and a solid oak core giving strength to the wines lengthy finish. *Treat yourself - this wine is worth sharing.*

The 2018 Kaesler 'Barossa' Cabernet Sauvignon has 14% Alc./vol. Classic dry style. If opened in the next 6-12 months decant well for 45-60 minutes and serve in a generously shaped red wine glass at 17° - 18°C.

### Cellaring Potential:

With medium decanting, this Cabernet Sauvignon it is drinking well this season, plus will age well from another 7 - 8 years.

### Food Pairing Suggestions:

Perfect wine pairing with well-seasoned prime meats, wild game with a wine-jus, roast beef with all the trimmings, rich pasta dishes, earthy vegetarian cuisine and aged hard cheeses - *enjoy.*

*An intense and textural Cabernet Sauvignon with a rich varietal character.*

