



GRAPE-TO-GLASS

wines worth sharing

Kaesler 'The Bogan' Barossa Shiraz 2020

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



I'm looking forward to getting back across the ditch and catch-up with Reid and enjoying a few yarns over some ancient dry-grown bush vine wines. As Reid and his team, work with some of the oldest vines in the world - which aid in crafting richly unique wine expressions.

These ancient dry-grown bush vines are fragile and need great care during the growing season and harvest time. Their Marananga vines were planted in 1899 and the other parcel from Nuriootpa was planted in 1965. These two mature vines play an influential role in both this wine and the invitingly rich wines of the Barossa. At Kaesler, they have learnt from history and meticulous winemaking, how to showcase the best from these special sites.

This colloquially named 'The Bogan' Shiraz over a number of years has developed an archetypal, full-bodied style. The two vineyards used to make this wine perfectly complement each other. The Marananga old vine block provides intense, rich, small earthy berry characters. While the Nuriootpa vines offer ripe, dark fruit notes, which add to the wine's intensity.

Due to the fragile and natural irregular shaped vines, the fruit was hand harvested in early March and given around 8 days on skins, and then pressed off to oak barrels. This Shiraz was matured for up to 18 months in 25% new French oak and the remainder was a combination of 2 and 3 year old oak barrels. After tasting and blending, the wine was carefully racked-off, not filtered or fined before bottling. Again this 'Bogan' does the Barossa proud.

On the nose enticing aromas of blackberries, mulberries, dark cherries, red peppercorns, star anise and notes of vanilla spice from its time in oak. On the concentrated palate your senses are fully engaged by those intense dark fruits, black olives, toasted earthy spices and roasted coffee beans all supported by confident fruit tannins and the broad but understated oak framework. The generosity of all those wild dark berries has an appealing nature engaging all of your palate. While being kept in alignment due to the diligent French oak which engages your senses, the textural tannins and balanced oak lead onto a rewardingly long finish. *Treat yourself - this wine is definitely worth sharing.*

This 2020 Kaesler 'The Bogan' Barossa Shiraz has 15% Alc./vol. Classic dry style. Good decanting of 50-60 minutes and serve in a generously shaped red wine glass at 16° - 18°C.

Cellaring Potential: **(The first vintage under screwcap)*

With good decanting, approachable this season; though it would appreciate another 18-24 months and will age well for another 10 - 12 years.

Food Pairing Suggestions:

Perfect wine pairing with prime red meats, well-seasoned wild game dishes, rich pasta dishes, earthy vegetarian cuisine and aged, hard cheeses - *enjoy.*

A concentrated old vine Shiraz that captures the best of the Barossa.

