



GRAPE-TO-GLASS

wines worth sharing

Kaesler 'Stonehorse' Grenache 2017

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



Kaesler craft some of the most character filled wines in the Barossa Valley. And this Grenache simply expresses a beguiling and generously appealing and versatile nature. This 'Stonehorse' Grenache is the ideal style to introduce new palates too red wine.

This Grenache 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 vineyards, long before tractors were invented.

This wine is an assemblage of estate vineyards ranging from 17 to 47 years in age. During the growing season, the vines undergo meticulous work in the vineyard to maximize the berry flavours. Each of the hand harvested blocks were kept separate during the vinification process until final blending.

All the fruit from this 'Stonehorse' Grenache was hand-picked, and then placed into small open-top fermenters. For around 7 days the wine underwent hand-plunging four times a day to extract maximum colour, aroma and flavour profile. After malolactic fermentation, the wine was matured was in 2 and 3 year old French barriques. This wine underwent no fining or filtration before bottling.

This wine has an inviting and vibrant bouquet confidently expressing dark cherries, ripe plums, violets and a note of dried spices. An elegant and texturally restrained palate showcases those ripe cherries and rich luscious plums along with subtle earthy undertones and deft nuance of vanilla oak and smooth, soft tannins. The wine signs off with a delightful note of fruit acidity and lingering dry finish. *Treat yourself - this wine is definitely worth sharing.*

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

Cellaring Potential:

Drinking perfectly well this season; plus, will age well nicely for another 4 - 5 years.

Food Pairing Suggestions:

Perfect wine pairing with lamb kebabs, bbq'd pork chops, fungi gnocchi, earthy pasta dishes served with a nicely flavoured wine sauce, grilled aubergine and aged, hard cheeses - *enjoy.*

A beguiling Barossa Grenache with a generously appealing characters.

