

Kaesler Wines

OLD VINE CABERNET SAUVIGNON 2001

At Kaesler we have 2 Cabernet Vineyards. One on the original Kaesler farm and one on the Mathews vineyard purchased in 1999. The 2001 Cabernet is from both vineyards, there ages being 15 years old.

The soil type is red brown loams over clay and then over limestone shales and is perfectly suited for Cabernet Sauvignon.

The 2001 Vintage was the warmest in the Barossa since 1904. Crops were low to moderate at three tonnes to the acre and the Cabernet harvest date was in mid April which is normal.

The wine was fermented cool and the ferment lasted approximately 4 weeks. This has given a wine with solid extract and excellent tannin structure which should age well over the next 10 years. Malolactic fermentation took place in the barrels. The wine was racked post malolactic fermentation and again at Christmas time.

The wine was matured in one third new French oak and the balance matured on one and two year old American (Missouri) for 14 months. The wine was lightly filtered before bottling

- Colour:** Rich and dense with clear purple colours in its youth
- Nose:** Blackberry, blueberry and plums. Overlay of cedar and coffee bean oak. Lighter bouquet cassis and **vanilla**.
- Palate:** Tight with chalky tannin, the acid has an inviting tang. The balance of the wine shows cases the fruit depth and complexity. The wine has a good medium length finish.
- Notes** This wine has received a Silver medal in the 2002 Brisbane and Bronze at the 2002 Melbourne wine show

