

KAESLER OLD VINE SEMILLON

2000

Four Stars, Winestate Magazine, March-April 2002

The Old Vine range of wines are made with grapes sourced from mature vineyards which are at least 40 years old. The 2000 Old Vine Semillon is from two vineyards: The “Old Vines” and the “Cheese Shed” Semillon.

The “Old Vine” Semillon patch was planted in 1961. There are 8 rows, which straddle two soil types. One is a clay loam over clay and the other is a sandy loam over clay. The clay loam over clay is very low yielding with very small berries, which tend to be sweeter with lower acidity at harvest. The sandy loam over clay tends to have larger, greener berries at harvest, with higher yields per acre and higher acidity. The “Cheese Shed” Semillon is on the most alluvial soil on the property. It is a deep, sandy loam at the lowest point of the farm and, hence, the wettest. This vineyard yields well at about 4 tonnes to the acre. The juice and wine has a strong acid structure with mineral-like flavours. Although less concentrated in flavour, it is this characteristic that will help the wine develop, as it is quite restrained in a Hunter Valley-like way when young.

The winemaking is a cross over between European and Australian styles. Harvested when the fruit is still green, typically between 10 and 11 baume. The fruit was crushed and pressed, then settled without the aid of enzymes. The juice was racked off its solids twice before fermentation. The ferment was cold at 11 to 12 degrees centigrade, but quite rapid at the same time, due to the solids remaining in the juice. This wine did not receive any oak maturation at all. Post-ferment the wine was racked, sulphured, and left on lees for 9 months prior to clarification and bottling.

Colour: Straw with green hues.

Nose: Lemons, honey and floral. The aroma has good intensity, with some light, lime-like characteristics.

Palate: The structure is clean and crisp with limey citrus flavours showing through. The aftertaste is refreshing with pleasant lemon flavours prevailing.

Notes: Early harvesting has helped to retain some natural acidity, which has led to a wine with a tight structure, which is refreshing now, but will cellar for up to 6 years. The contact with solids gives the wine surprising richness for a wine with relatively low alcohol (10.5%)