

Kaesler Wines

OLD BASTARD SHIRAZ 2000

The Old Bastard is a selection from the 'OB 1893,' (Old Bastards), block. The selection is made at the time of blending the Old Vine Shiraz. If there are any exceptional barrels, they are further matured for up to six months and made into a special, limited release wine.

The 2000 Old Bastard was selected from wine matured in new American oak Barriques for 26 months. The selection criteria was based on intensity of flavour and aroma. The 2000 vintage was conducive to quality red wine due to a cool to warm, dry growing season. The 2000 vintage was unique in that the crop was the lowest ever recorded at 900 kilos per acre

The wine was fermented in stainless steel and transferred to oak, after alcoholic fermentation, where it completed its malolactic fermentation. It was racked and acid adjusted post MLF, then returned to barrel. The wine was topped regularly with one racking at 12 months.

The wine was bottled with no fining or filtration.

Colour: Crimson with a youthful edge.

Nose: Blackberry, raspberry, plum, blueberry, with lifted pepper and spice complexity. Secondary aromas of vanilla and mocha offer added complexity.

Palate: The most elegant Old Bastard we have produced to date. The palate is still however firm with subtle glycerol texture. The tannins are fine and the flavour persistence quite long. The oak is prevalent but will integrate with maturation

Notes: Rich and intense with the warmth and flavour that only the Barossa can achieve. The alcohol for the 2000 is 13.8%, which is a degree lower than normal. The low crop allowed the flavour to accumulate in the fruit to a desired intensity much earlier than in other years.

