

# KAESLER

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## OLD BASTARD SHIRAZ 2001

This Shiraz 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 2001 growing season was the hottest since 1904. The wines are forthright and robust. The wine was fermented in stainless steel and transferred to new French oak barriques, after alcoholic fermentation, where it completed its malo lactic fermentation. It was racked and acid adjusted post MLF, and then returned to barrel. The wine was topped regularly with rackings at 12 and 18 months. The total maturation in oak was for 26 months. The wine was bottled with no fining or filtration.

**Colour:** Purple and maroon with a dense, youthful edge.

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

**Palate:** Due to the season the palate is powerful and assertive. Robust tannins grip well but are nicely balanced with glycerol sweetness from the old vines. Finish is firm with excellent persistence in flavour

**Notes:** Rich and intense with the warmth and flavour that only the Barossa can achieve. The alcohol for the 2001 is 15.0%. The low crop and warm conditions allowed flavours to peak to levels unseen in this vineyard before. This wine will age well over the next 15 years if cellared correctly. In its youth (less than 5 years) this wine will peak in its balance about 12 hours after opening. Decanting will help the wine immensely



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