

KAESLER

STONEHORSE GRENACHE SHIRAZ MOUVEDRE 2001

The "Stonehorse" wines are vinified to make styles that highlight the fruit characteristics with out too much influence from new oak.

The 2001 Stonehorse GSM was blended from our own vineyards, the Grenache and Mouvedre being from 70 year old vines and the Shiraz from younger material.

The 2001 vintage was ideal for a GSM blend, hot and dry. The major component Grenache gives its maximum and best flavours around 15 baume' which it achieved with ease, as did the Mataro

The wine was fermented hot (26-30 Degrees centigrade) in stainless steel and transferred to old oak, after alcoholic fermentation, where it completed its malolactic fermentation. It was racked and acid adjusted post MLF, then returned to barrel, where it stayed until January 2002. The components where matured separately the blended at the end. The barrels for this blend where selected on the basis of fruit sweetness and intensity.

The wine was bottled with no fining or filtration.

Colour: Crimson with a youthful edge.

Nose: Raspberry and chocolate aromas. Lifted plum aromas

Palate: Punchy fruit with good viscosity and soft tannin. Clean aftertaste with lingering chocolate flavours

Notes: This wine style is designed for food. It is a blend of Grenache(73%), Shiraz(18%) and Mouvedre(9%). This wine will age over the next 7 years or so but the idea is to drink it young.

Gold Medal 2001 Adelaide Wine Show. Only gold & top award for Grenache and blends



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