

KAESLER

STONEHORSE SHIRAZ

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 Shiraz is the best we have done to date, which is a big call given the success of the 1998.

The Barossa is lucky in that it has the ability to produce Shiraz wines that are soft and approachable whilst young. This especially so in hot years. The 2001 vintage was the hottest since 1904.

The wine was fermented at a medium temperature (26-30 Degrees centigrade) in stainless steel and transferred to old oak, after alcoholic fermentation, where it completed its malolactic fermentation. It was raked and acid adjusted post MLF, then, returned to barrel, where it stayed until January 2002. The average age of the barrels was about 4 years old. This has given a hint oh oak but still allowing the fruit to dominate.

The wine was bottled with no fining or filtration.

Colour: Purple with a dark centre and a youthful edge.

Nose: A wild concoction of black fruits and plums. Quite subtle but very complex

Palate: Long firm and ascertive. Dry powdery tannins, with sweet fruit overtones and tangy acid on the finish

Notes: This style of wine is modelled on the Shiraz wines produced by Tyrrells for over a century. They are always subtle and elegant in structure but have a magnificent capacity to age. With good storage this wine will age until 2018. It is style made with food in mind



Dural Wines Australia Pty Ltd Trading as Kaesler Wines
PH +61 8 8562 4488 FA +61 8 8562 4499 EM mail@kaesler.com.au
P.O Box 852, Nuriootpa 5355