

KAESLER

OLD VINE CABERNET SAUVIGNON 2002

At Kaesler we have 2 Cabernet Vineyards; One on the original Kaesler farm, and one on the Mathews vineyard purchased in 1999. The 2002 Cabernet is from both vineyards, their ages being 25 years old.

The soil type is red brown loam over clay and then over limestone rubble and is perfectly suited for Cabernet Sauvignon.

The 2002 Vintage was the coolest in the Barossa ever. Crops were low to moderate at three tonnes to the acre and the Cabernet harvest date was in late April, this was the latest we have ever harvested Cabernet

The wine was fermented cool and the ferment lasted approximately 4 weeks of which 3 weeks was on skins. This has given a wine with solid extract and excellent tannin structure, which should age well over the next 10 years. Malo lactic fermentation took place in the barrels. The wine was racked post malo lactic fermentation and again at Christmas time.

The wine was matured in one half new French oak and the balance matured on one and two year old American (Missouri) and French for 20 months.

The wine was neither fined nor filtered

Colour: Rich and dense with clear purple colours in its youth

Nose: Blackberry, blueberry and plums. Overlay of cedar and coffee bean oak. Lighter Bouquet cassis and vanilla... The cooler season has also given the wine a distinctive leafy aroma

Palate: Tight with chalky tannin, the acid has an inviting tang. The balance of the wine showcases the fruit depth and complexity. The wine has a good medium length finish.

Notes This wine will age well over the next 15 years but is very approachable now



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