

# K A E S L E R

## OLD VINE SEMILLON 2002

At Kaesler we have three patches of Semillon. This wine was made from hand picked parcels from the siltiest soils we have at Kaesler. These straddle an old creek bed that feeds the Para River. The soil types are typically grey silt loam over clay and then over limestone shale and is perfectly suited for finer styles of Semillon

The 2002 Vintage was one of the coolest on record for the Barossa. The growing season yielded good rains in the earlier part of the growing season. It didn't rain again until after harvest.

The fruit was harvested in the mornings then processed quickly. The juice used was only the first 50% of the yield and was settled without enzymes for 2 days. The wine was fermented cool in stainless steel and the ferment lasted approximately 10 days then left with its yeast less for a further 4 months. The wine was then filtered and bottled

**Colour:** lean with a lovely green edge and centre

**Nose:** Limes, lemons. Excellent purity of fruit

**Palate:** Tight with firm, tangy mineral acid. Lime juice flavour persist on well after tasting

**Notes** This one of the best Semillons we have made to date. This wine will age for a long time, but its pleasure will be over the next 3 years whilst young.



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