

KAESLER

OLD BASTARD SHIRAZ 2002

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 2002 growing season was the coolest ever. The 2002 Old Bastard is tightly wound on the nose and finely layered and textured on the palate.

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 fine and textured. Tight 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 elegance and flavour that only the Barossa can achieve. The alcohol for the 2002 is 15.2%. The low crop and cool conditions has given magnificent acidity and super fine tannins. This wine will age well over the next 25 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

