

KAESLER

STONEHORSE GRENACHE SHIRAZ MOUVEDRE 2002

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

The 2002 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 2002 vintage was the coolest on record. This has resulted in wines with terrific savoury qualities with solid and expressive fruit characteristics. The wines are very approachable now but have the capacity to age in the short term

The wine was fermented hot (26-30 Degrees centigrade) in stainless steel, and then transferred to older oak and stainless steel for its malo lactic fermentation. It was racked and acid adjusted post MLF, and then returned to barrel, where it stayed until May 2003. About 10% of the wine remained in stainless steel for the duration of its maturation. The components for the Stonehorse GSM are chosen for their riper fruity qualities and softer texture and mouth feel.

The wine was bottled with no fining or filtration.

Colour: Crimson with a youthful edge.

Nose: Blackberry, Plum and chocolate 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 (60%), Shiraz (32%) and Mouvedre (8%). This wine will age over the next 3 years or so but the idea is to drink it young.



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