

# KAESLER

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## STONEHORSE SHIRAZ

**2002**

The “Stonehorse” wines are vinified to make styles that emphasise fruit characteristics with complementary barrel maturation. The oak is used to support the palate with firm dignified structure, and spice the nose like truffles in pasta

The 2002 vintage was long and cool, with this season weighing in as the coolest on record for the Barossa. The wines overall have a very reserved aroma, but already are stamping there assertive vintage characteristic on the palate.

The 2002 Stonehorse Shiraz has been well awarded by the bes show and is still well before its time

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.



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