

KAESLER



Touriga Nacional 2002

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

The grapes were crushed into open fermenters and foot stomped by all the staff at Kaesler for about three hours on the first day over a few cool ales. At this stage there has been no addition of yeast, only added the next morning after being stomped for a few more hours (with a few more cool ales).

The fermentation stage takes about three to four days and during this time the bins are plunged three times a day. Once the desired baume is reached, the brandy spirit is added. This process only ever takes place in the middle of the night, never in the day time (Murphys law). The wine is then pressed off to older oak barrels and stored for one or two years.

Colour: Dark cherry red centre, mellowing brick red on the outer

Nose: Aniseed, liquorice, cooked plums, spicy notes

Palate: Rich and intense, smooth. Black fruits, blackberry and mulberries, spicy notes of cinnamon and all spice

Notes: A luscious wine, that is best consumed in front of a fire with a friend, a slab of good cheddar cheese and some dried muscatel grapes.

Age of vines: 20 years

Alc: 19.5%
TA: 4.13 g/l
Ph: 3.69



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