

KAESLER

OLD VINE CABERNET SAUVIGNON 2003

At Kaesler we have 3 Cabernet Vineyards; two on the original Kaesler farm, and one from Barrington's, over the main road from Kaesler. Barrington's was purchased in 2003. The 2003 Kaesler Cabernet is primarily from the home blocks, with a little from Barrington's.

The soil type on all the sites is red brown loam over clay and then over limestone rubble and is perfectly suited for Cabernet Sauvignon. The clay builds the fruit and strength into the wine, and limestone the finer tannins.

The 2003 growing season was nigh on perfect, the only blemish was some rain, prior to the harvest commencing. This rain affected the Shiraz and Semillon, but the Cabernet and Grenache considered it simply a drink.

The wine was fermented cool, and the ferment lasted approximately 3 weeks; all of which was on skins. This has given a wine with solid extract, excellent tannin structure and a tough exterior

The maturation was varied with about 50% of the blend seeing second fill French, 25% in 3 year old and older, and the balance in stainless steel.

The wine was neither fined nor filtered.

Colour: Ruby and garnet. Medium density.

Nose: Strong up-front blackberry. Not as much mocha and coffee as previous years due to less new oak. Old fashioned in style.

Palate: Firm tannin, with a long finish.

Notes The 2003 season has delivered Cabernet that is robust. That said, it would be better drunk in its youth; its fruit as a youngster will be more enjoyable than what bottle age will offer.



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