

# KAESLER

## OLD VINE SEMILLON 2003

At Kaesler we have three patches of Semillon. This wine was made from hand picked fruit on the more alluvial soil at Kaesler. These straddle an old creek bed that feeds the Para River. The soil types are typically grey silt loam over clay and then over limestone shale and is perfectly suited for finer styles of Semillon. The vineyards were all planted in 1961. The vine density is approximately 800 vines per acre.

The 2003 vintage was moderate in temperature and length and has provided wines with great natural acidity and potential to age.

The fruit was hand picked then pressed off, with significant pressing cuts made. The juice was then settled for 2 days, racked and fermentation started. Six barrels were drawn off prior to fermentation and allowed to ferment naturally. The ferments for all parcels was allowed to proceed at their natural rates. Post ferment, the barrel fermented portions were blended with the main body of wine.

**Colour:** lean with a lovely green edge and centre

**Nose:** Limes, lemons. Excellent purity of fruit. Subtle oak overtones that will integrate as the wines ages.

**Palate:** Tight with firm, tangy mineral acid. Lime juice flavour persists on, well after Tasting. Subtle oak flavour is present, which again will integrate.

**Notes** This is a style of Semillon that will benefit from bottle development. It is the first time we have used oak in the Old Vine Semillon.



Dural Wines Australia Pty Ltd Trading as Kaesler Wines  
PH +61 8 8562 4488 FA +61 8 8562 4499 EM [mail@kaesler.com.au](mailto:mail@kaesler.com.au)  
P.O Box 852, Nuriootpa 5355