

KAESLER

Old Bastard Shiraz 2003

The Old Bastard Shiraz is the only single vineyard wine made by Kaesler. The 2003 vintage was a bastard for our vineyards. Rain (200 points) fell before harvest, and whilst normally a blessing, the result was a real bastard with approximately 20% berry split. The upside was that the little bastards dried up and didn't present a problem with rot or mould. The major bastard however was 30% crop loss and huge harvesting costs, as we still had to selectively pick bunches and parts of bunches to avoid any dried up bastards. All told production was down about 35% for the 2003 Old Bastard.

The wine was fermented in stainless steel static fermenters and pumped over twice per day. The wine was pressed earlier than normal to avoid over extraction, then transferred to 90% new French oak barriques, and 10% American, where it completed its malo lactic fermentation. It was racked post MLF, and then returned to barrel. The wine was topped regularly with one racking at the 9 month stage. The total maturation in oak was for 15 months.

The wine was bottled with no fining or filtration.

Colour: Dense bastard

Nose: Tight bastard. As a young wine, the fruit and oak are trading blows on a weekly basis. The fruit will prevail in a TKO in about round 11.

Palate: Solid Bastard. Nice and viscous with tangy acid and chalky tannin working their way through the palate. Pretty good length.

Notes: We de-classified about 25% of the fruit in the vineyard. Should age quite well.



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