

# K A E S L E R

## STONEHORSE SHIRAZ

**2003**

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 2003 vintage was essentially a drought. The summer was above average in its heat summation and below average with its rainfall. The result was a season of red wines with high levels of colour, tannin and extract. The wines are solid as youngsters and should age well in the medium term

The 2003 Stonehorse Shiraz has been well awarded by the best shows 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 mainly older oak. The shiraz from 2003 was taken off skins after about 5 days, shorter than normal to avoid the over extraction that was emerging.

After alcoholic fermentation, it completed its malo lactic fermentation. It was racked and acid adjusted post MLF, then, returned to barrel, where it stayed until January 2003. The average age of the barrels was about 3 years old. This has given a hint of 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. A strong scent of black currant and vanilla.. Quite subtle, but very complex.

**Palate:** Long firm and assertive. Dry powdery tannins, with sweet fruit overtones and tangy acid on the finish. The acidity is slightly higher than normal but will settle down after the first 12 months.

**Notes:** This style of wine is well crafted for food.



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