

KAESLER

OLD VINE SEMILLON 2004

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 season was terrific for Semillon in 2004. A tirade of very hot weather marked most of the reds for the vintage but we harvested before the hot weather and have made a wine that has retained great levels of its natural acidity.

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 were 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.



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