

KAESLER



Old Bastard Shiraz 2004

Single vineyard wine made from fruit sourced from our 1893 block of Shiraz, yielding less than 2 tonne to the acre, hand pruned and picked. These vines have deep roots that contribute to greater uptake of minerals, which adds to the complexity of the wine and also have access to moisture at deeper levels

These old Shiraz vines coped with the heat of the 2004 vintage (3 days over 47 degrees) and seemed to revel in hot weather. Also, the deep roots of the old vines mean they keep cooler during these hot spells. This Old Bastard has all the things that you would expect; great colour, firm rich tannin and a tight fruity nose. It seems that ageing is a pre-requisite for expensive Barossa Shiraz and this 2004 Old Bastard shouldn't disappoint.

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 100% new French oak barriques, 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 deep inky purple with the vibrant hues of youth

Nose: Dark fruits like blackberry & blackcurrant mixed with the forest of oak, chocolate and spice

Palate: Powerful of course, and big, but with fantastic structure and elegance. Black cherry, coffee, dark fruits. Rounded & supple, yet tight on the palate with good length. Seamless tannins and well balanced.

Age of vines: Estate plantings of 1893 Shiraz

Alc: 15.5%
TA: 6.48 g/l
Ph: 3.51

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