

# KAESLER

## Stonehorse Shiraz 2004

The "Stonehorse" wines are vinified to make styles that emphasise fruit characteristics with complementary barrel maturation. The oak is designed to support and add structure to the palate without compromising the drink ability of the wine.

The 2004 vintage was for the most part fairly uniform, but the defining event was a three day burst of 45 degree plus days (and 30 degree nights!) in February. This type of weather seems to suit Shiraz and as a result we harvested some fruit with terrific flavours, even though the crops where a little higher than average.

The wine was fermented at a warm temperature (26-30 Degrees centigrade) in stainless steel and transferred to mixture of new and older oak. The Shiraz from 2004 was taken off skins after the wine was dry; the tannin was tasting sweet and over extraction wasn't appearing to be a problem.

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 June 2004. 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. This wine is a blend of 14 different vineyards and 27 different ferments.

The wine was bottled with no fining or filtration and will take about 12 months to settle.

Colour: Plum red with a dark centre and a youthful edge.

Nose: Plums, blueberry and blackberry. Sweet vanillin oak lift against a spice backdrop

Palate: Old fashioned mouth feel with glycerol and baked black fruits to the front and firm drying and a slightly bitter tannins on the finish.

Gold Medal Barossa Valley Wine Show  
Gold Medal Adelaide Wine Show  
Gold Medal Rutherglen Wine Show

