

KAESLER



Old Vine Riesling 2005

Historically Riesling has always had a pride of place in the Barossa, primarily due to our Silesian heritage. The other reason its still here after all these years is that it works and works well. The versatile thing about Riesling is that you can pick it at just about any time at any sugar level, and providing the winemaking is half decent you should end up with a half decent wine. It makes winemakers look good.

These different styles have come and gone over the years. At the moment the pursuit is on for a Riesling that will age for 100 years, and with better vineyard work, techo wine making and the re-adoption of the screw cap, most people I feel will achieve this, or at least 50 years in an off vintage.

At Kaesler we simply don't have time to wait for our Riesling. We have avoided battery acid pH's, and near neutral aromas. The wine was picked ripe with as much flavour as we could foresee. The ferment was warm to give the wine a richer, mouth feel and more forward fruitier nose, for more immediate enjoyment

Colour: Lean with a lovely green edge and centre

Nose: Limes and lemons, stonefruit such as nectarines and apricots, with a good volume of fruit.

Palate: Quite rich for a younger wine. Nice lime juice flavours, with a bit of sugar, just to take the sting out of the acid. Mouthfilling, well structured palate.

Notes: This wine will age, but I sincerely recommend drinking it now, while all the Rieslings from Clare and Eden Valley are maturing. Being Riesling and a fuller style at that, get it as cold as you can, and don't worry about it being to cold, you'll be on the patio, reclining in the Banana lounge, flicking from the tennis to the cricket.

Age of vines: Estate plantings of 1965 and 1968

Alc: 13.0%
TA: 6.08 g/l
pH: 3.08

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