

KAESLER



Old Bastard Shiraz 2005

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. The growing season started very generously with an unusually wet spring, but dried out nicely, with the tight clay sub-strata making the vines crawl over the line. They may be old but they are also wise and if you give them an inch, they'll be on compo before you can blink.

The 2005 harvest kept us guessing for a long time. The usual course for a winemaker with an ounce of experience, particularly from older vines, is normally quite easy to navigate. However a "greener" farming approach by Nigel van der Zande and his vineyard crew, dealt a few sneaky late played trump cards. This made the wine enormously hard to interpret when young and the "eleve' en chene" approach was adopted. This is a French technique, employed by skilled vigneron who are at a loss to explain what they can't see and don't know. It loosely translates to "flying by the seat of your pants". This was lucky and ideal as this is when we make our best stuff.

The wine was fermented in stainless steel and matured in Burgundian oak for 19 months in our underground cellar. Bottled "a la natural", absent was fining and filtration. We are not sure what fining does and we don't have filter so we choose the "non-interventionalist" method.

Colour: Arterial blood

Nose: Once opened, and when it's young, exhibits soy sauce, vegemite, mandarin rind and flowers. After a few hours with air, and more suggestive of its future, it leans slowly towards dark chocolate embedded with black ripe yet still sour cherries. After 5 hours or more, small berried fruit, black and red start streaming though, vanilla lift adds a nice topping and ethereal afterglow.

Palate: Intensely ferrous and austere upon opening but this trait will become complex over time. The savoury qualities, pronounced by this vineyard persist until about 4 hours into the bottle. The oak is

is well wound into the fruit at this stage but the competition is intense. We know however the fruit will prevail in the 10th or 11th round. By TKO.

Above all that, the texture is familiar OB, slippery, with tannin and acid hard to separate. Not bad for a hands off effort by a bunch of Bogans

Age of vines: Estate plantings of 1893 Shiraz

Alc: 16.5%

TA: 6.37 g/1

Ph: 3.49

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