

KAESLER



Stonehorse Grenache-Shiraz-Mourvedre 2005

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.

This wine has spent 12 months in predominantly older oak and has been bottled with no fining or filtration. Although a biggish wine by alcohol standards it is still savoury and medium weight by our standards. Grenaches contribute soft aromatics and flavours, Shiraz some palate spine and a bit of spice and the Mourvedre provides breadth and depth

Colour: Garnet with a youthful edge.

Nose: Ripe berries, with earthy, chappy savoury overtones.

Palate: Entry displays plum and blackberry fruit with fine tannin and tasty acidity. As the wine moves through the palate, the mouth feel widens and becomes quite savoury. The palate has top length. The aftertaste is very Mourvedre (Mataro) with a strong flavour of dark chocolate.

Notes: The 2005 is a blend of Grenache (63%), Shiraz (27%) and Mourvedre (10%). This wine will age over the next 5 years, but freshness in style is what we intended. Enjoy.

Age of vines: Blended from estate plantings ranging from 20-65 years of age

Alc: 15.5%
TA: 5.9 g/1
pH: 3.53



Dural Wines Australia Pty Ltd Trading as Kaesler Wines
PH +61 8 8562 4488 FA +61 8 8562 4499 EM ksales@kaesler.com.au
P.O Box 852, Nuriootpa 5355