

# KAESLER



## Stonehorse Shiraz 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.

Weather conditions during the 2005 vintage were ideal - good summer rains and mild ripening conditions provided fantastic natural acidity. The grapes to make this wine were picked in the 2<sup>nd</sup> week of March 2005. 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 2005 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 for 12 months. 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 6 different vineyards. The wine was bottled with no fining or filtration.

Colour: Inky purple with a dark centre and a youthful edge

Nose: Black cherries, dark plums and cassis

Palate: Full bodied wine with a velvety mouth feel. Dark berry characters, spice box and liquorice mingle on the palate. Enjoy over the next 5-8 years

Age of vines: Blended from estate plantings 15-45 years of age

Alc: 15.5%  
TA: 5.99 g/l  
pH: 3.59

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