

KAESLER



Old Vine Semillon 2006

Semillon is the workhorse variety, not only for the Barossa but for Australia. It never ceases to amaze us how many wineries balk at labelling a wine Semillon, and prefer to call it "Classic Dry White" or something to that effect. The ultimate result is a cepage that is a refugee, in exile in the white wine market that it essentially built. It will have its day in the sun again, and all the Viogniers, Pinot Gris and Sauvignon Blancs will bow at its feet once more!

Kaesler Semillon reflects some of Reid Bosward's winemaking past. He cut his teeth at Tyrrells, had a stint in the Graves, and then finally settled in the Barossa. The Hunter teaches you about acid, balance and respect for its more subtle characteristics, not to mention its ability to age. Graves teaches you how to work a style, literally adding the wine makers spin. The Barossa offers an opportunity that allows one to knit these lessons together, and come up with a style that is tasty when young, but will also offer some interest as it ages.

Colour: lean with a lovely vibrant green edge and centre

Nose: Lemony citrus notes

Palate: Clean and crisp on the palate. Citrus and some stone fruit characters such as nectarines on the middle palate. Tightly structured in its youth, it should age well in the medium term (5-8 years). This wine is un-oaked to produce a fruit driven, classic style of Semillon.

Notes: Semillon makes some of our longest lasting wines, and internationally is the most coveted of all our white wines by overseas wine critics, yes even before Chardonnay and Riesling! It is a wine that can be enjoyed while young, or after a few years in the cellar will mellow and deepen in its flavour profile whilst maintaining good acidity.

Age of vines: Estate plantings established in 1961

Alc: 12.0%
TA: 6.75 g/l
pH: 3.07



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