

K A E S L E R



Stonehorse Grenache-Shiraz-Mourvedre 2006

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. The Grenaches contribute soft aromatics and flavours, Shiraz some palate spine and a bit of spice and the Mourvedre provides breadth and depth

Colour: Bright garnet with a youthful edge.

Nose: Ripe berries, with spicy savoury overtones.

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

Notes: The 2006 is a blend of Grenache (45%), Shiraz (44%) and Mourvedre (11%). 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 - 45 years of age

Alc: 15.5%
TA: 6.27 g/l
pH: 3.46



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