

KAESLER



Stonehorse Shiraz 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. They are wines that are made to be enjoyed while in their youth.

The 2006 growing season experienced a very unusual dry autumn; however we had good late rains in October/November and mild conditions. January/February had hot daytime temperatures but cooler nights and slightly above average rainfall kept vines fresh with good even ripening conditions. As a result the 2006 vintage has provided us with refined, very well balanced wines with great structure and excellent cellaring potential.

This wine was fermented at a warm temperature (26-30 Degrees centigrade) in stainless steel and transferred to mixture of some new and majority older oak. The Shiraz from 2006 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 bright crimson with a dark centre and a youthful edge

Nose: Black cherries, dark fruits of the forest and hints of cassis & spice

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: 15-45 years of age

Alc: 15.5%
TA: 6.87 g/l
Ph: 3.69

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