

K A E S L E R



Old Bastard Shiraz 2006

Single vineyard wine made from fruit sourced from our 1893 block of Shiraz, yielding less than 2 tonne to the acre, hand pruned and picked. When we purchased this vineyard, it was in a state of neglect, it would die if we didn't make a move to improve its lot. Many years of over cropping and neglect had taken its toll. A previous regime of irrigation with increasingly salty bore water, was slowly poisoning the soil. The 2006 year was one of the first years we had seen the real benefits of our rehab program and a more dedicated greener approach to farming in general. The rainfall during the growing season wasn't that huge but it fell at the right time and three wet winters prior had really help rinse the sodicity through the soil. Once the salt had passed through the soil we could begin to understand the detail in the minerality and acidity that we were privy.

It's a pleasure to write about harvest 2006, things where normal then. Budburst was reliable, the crop set, we all had Christmas, then we came back to work, prepared for the ensuing vintage then made some nice wine during an orderly harvest. Nothing like the bent worlds of 2007 and 2008.

The wine was fermented in stainless steel and matured in Burgundian oak for 19 months in our underground cellar. Bottled "a la natural", absent was fining and filtration. We are not sure what fining does and we don't have filter so we choose the "non-interventionalist" method.

Colour: Arterial blood

Nose: Once opened, and when it's young, exhibits soy sauce, vegemite, mandarin rind and flowers. After a few hours with air, and more suggestive of its future, it leans slowly towards dark chocolate embedded with black ripe yet still sour cherries. After 5 hours or more, small berried fruit, black and red start streaming though, vanilla lift adds a nice topping and ethereal afterglow.

Palate: Intensely ferrous and austere upon opening but this trait will become complex over time. The savoury qualities, pronounced by this vineyard persist until about 4 hours into the bottle. The oak is is well wound into the fruit at this stage but the competition is intense. We know however the fruit will prevail in the 10th or 11th round. By TKO.

Above all that, the texture is familiar OB, slippery, with tannin and acid hard to separate. Not bad for a hands off effort by a bunch of Bogans

Age of vines: Estate plantings of 1893 Shiraz

Alc: 15.5%
TA: 6.75 g/l
Ph: 3.43

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

