

KAESLER



Old Vine Semillon 2007

It will be interesting to see how the 2007 harvest will be remembered. It was a tough year for red cepage', but at Kaesler whites where an early reward, in what, without doubt will be the lowest yielding vintage (hopefully) in a long time.

The vines, although its was a drought seemed to manage the conditions well. All of our recycled winery wash down water was returned to our Semillon vines and even still they managed to yield a meagre, by Semillon standards 2.35 tonnes to the acres. Not enough to pay the bills, but the upside was the making of tone of the best and most complete Semillons we have mad since we started in 1999.

The earliest we have ever picked semillon was in January 2000. The 2000 Old Vine Semillon had an alcohol of 9.5%. The 2007 was harvest a week later and registers at 13.0%, a curious fact that supports the global warming prophets

Colour: pale green with great clarity

Nose: Like semillon juice, green melon, lychee and a touch of ginger. I have never seen these qualities in Barossa Semillon before

Palate: Good structure with some delicate glycerol edge. The acid is sour and moreish. The flavours are like kiwi fruit and lychee

Notes: Will be a solid medium term ager, 4-5 years

Age of vines: Estate plantings established in 1961

Alc: 13.0%
TA: 5.92 g/l
pH: 3.07



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