

KAESLER



Stonehorse Shiraz Grenache Mourvedre 2008

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 stainless steel and older oak and has been bottled with no fining or filtration. The Grenache contributes soft aromatics and flavours, Shiraz some palate spine and a bit of spice and the Mourvedre provides breadth, depth and spice

Colour: Bright garnet with a youthful edge.

Nose: Spicy up front, with blackberry jam, mulberries boysenberries, cherry and some inviting stalling characters. Bright focussed and appealing

Palate: Entry displays mulberries, blackberries and plum fruit characters with fine tannin and tangy 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 with a strong flavour of dark milk chocolate.

Notes: A red wine that can be taken as a drink on its own. Food is best suited with camp oven baked bronze winged pigeon breast or six week air aged hare.

Shiraz 62% Grenache 28% Mourvedre 10%

Blended from estate plantings ranging from 20 - 45 years of age



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