

KAESLER



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

This wine was fermented at a temperature (22-24 Degrees centigrade) in stainless steel and transferred to mixture of some new and majority older oak. The Shiraz from 2008 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 a light 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 supple 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: 15.0%

TA: 5.9 g/l

Ph: 3.65

