

KAESLER



WOMS 2008

65% Shiraz, 35% Cabernet – the quintessential Australian blend. A classic dry red wine that is complex, rich and will age well. This is the fourth release of this wine (previous vintages 2002/2004/2006).

The wine was fermented in stainless steel static fermenters and pumped over twice per day. The wine was pressed then transferred to 90% new Burgundian barriques, and 10% second and third fill, where it completed its malo lactic fermentation. It was racked post MLF, and then returned to barrel. The wine was topped regularly with one racking at the 12 month stage. The total maturation in oak was for 18 months.

The wine was bottled with no fining or filtration

Colour: Purple and crimson with a dense centre and a youthful edge

Nose: Blackberries, mulberries and canned cherries with hints of chary oak

Palate: Black cherries, vanilla, some saddle leather characters on the palate. The fruit is actually quite solid but repressed by oak and tannin at the moment. Oak will lay down with some time in the cellar, fruit will prevail. Good viscosity

Notes: Although 2008 was a difficult vintage, we managed to get our Shiraz and Cabernet off within the first 3 days of the week prior to the intense heat wave that characterised the 2008 vintage and many people were left caught with fruit still on the vine. We also found our older vines were extremely low yielding, this meant ripening happened faster and enabled us to pick earlier. Many of you who are followers of WOMS will know that we only make it in years of exceptional quality, 2008 was one of them for Kaesler. Flavours and oak will integrate over time to produce an elegant, savoury style of wine. Total production 250 dozen.

Age of vines: Kaesler estate plantings. Cabernet planted 1985 & Shiraz planted in 1961.

Alc: 15.5%

TA:

pH:

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