



K A E S L E R



2009 Alte Reben Shiraz Limited Release

Our series of Limited Release Single Vineyard wines continues with the third release of the 2009 Alte Reben Shiraz. The 2009 follows on from the very successful 2008 release of this wine:

2008 Alte Reben Shiraz

97 points, James Halliday's Australian Wine Companion
94 points, Robert Parker's Wine Advocate

Our vineyard manager, Nigel van der Zande (Vanders) has once again delivered us some spectacular fruit in another interesting year of 2009.

The 2009 vintage began after better than normal spring and winter rains. However, the weather continued to play its temperamental game with us, and picking decisions took some courage. Weather looked like it would split the season in half, with potential bad weather/rain looming signalling to pluck that courage and pick earlier – which we did. With this earlier picking it meant some changes in the winemaking methods – with the use of warmer ferments and tighter oak selection to assist the higher natural acid in the grapes. As a result, we are finding our wines from 2009 have an innate elegance and are tighter on the palate in their early days, with fantastic natural acidity and balance.

TASTING NOTES: *Alte Reben* meaning “old vines”.

2009 Alte Reben Shiraz – *Third release* -100% Shiraz sourced from Kaesler estate vines planted in 1899. The Nettlebeck vineyard, which has 9 acres of 1899 Shiraz, just like the Patel block is vital to the quality of the The Bogan Shiraz blend. It has a soil type that is very unique and quite different to most of the Kaesler vineyards. Its structure is quite varied, but essentially it is an old river bed, with the higher side of the vineyard perched on a clay and shale base. The clay really helps with moisture retention and it this part of the vineyard from which the Alte Reben is sourced. We always suspected that we could do a single vineyard wine from this patch, as it is fairly large by old vine standards, not too many can boast custody of nine acres of Shiraz planted three centuries ago in 1899, it's a national treasure.

The 2009 Alte Reben Shiraz was taken from the best of the barrels that held the 3rd pick of fruit, harvested on the 2nd March, from the 1899 vineyard. The wine was fermented on skins for 8 days. For the 2009 vintage the wine was left longer than normal in new French oak barrels, for a total of 27 months.

This wine is elegant, yet typically powerful in style, dark blueberry and mocha notes, supply creamy mouthfeel. Ageing potential 10+ years. No fining or filtration.

Alc: 15.0% **Extremely Limited** – Total Production – 80 dozen