

KAESLER

KAESLER OLD VINE RIESLING 2001

The Old Vine range of wines is sourced from mature vineyards, at least 40 years old. The 2001 Old Vine Riesling is the only exception, as it comes from a 35 year old vineyard. The vineyard is situated on the Barossa Valley floor.

The Riesling patch is grown on a tough piece of clay soil. The fruit is machine-harvested in the early hours of the morning, preferably after a clear night, as the temperature is lower and more freshness is retained.

The winemaking is very modern-Australian, with juices settled with enzymes, and only racked when the turbidities are very low. The juices are inoculated with a yeast strain used for Champagne production. The ferment is very cool, usually between 10 and 12 degrees centigrade, and over a period of 3 weeks. The acidity is adjusted for a crisp style of wine prior to the commencement of the ferment. The wine is tightly filtered and cold stabilized prior to bottling.

Colour: Pale straw with green hues.

Nose: Lemons, lime and floral. Will begin to develop a toast-like bottle-aged character after 18 months of aging.

Palate: The structure is clean and crisp, with lime flavours showing through. The aftertaste is lean, refreshing, and long.

Notes: Riesling is an excellent variety for exhibiting fruit purity and essence. We feel we have captured this with our 2001. Barossa Valley floor Rieslings age in a similar way to their Eden Valley and Clare Valley cousins, but usually faster. We recommend drinking the 2001 over the next 5 years.



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