

Kaesler

Stonehorse Grenache-Shiraz-Mataro 2004

The wine was bottled in February 2005 with no fining or filtration.

Colour: Garnet with a youthful edge.

Nose: Ripe berries, with earthy, charry overtones.

Palate: Entry displays plum and blackberry fruit with fine tannin and tasty acidity. As the wine moves through the palate, the mouth feel widens and becomes quite savoury. The palate has great length. The aftertaste is very Mataro with a strong flavour of dark / bitter chocolate. The palate will be disjointed as a young wine but will get its act together over the next 6 to 12 months.

Notes: This wine style is designed for food. It is a blend of Grenache (50%), Shiraz (30%) and Mourvedre (20%). This is the most Mataro and the least Grenache ever used for the Avignon blend. This wine will age over the next 5-7 years or so but the idea is to drink it younger rather than older.

