

KAESLER

Shiraz "The Bogan"

2004

As is often the way in the Barossa, a burst of warm weather can define a season and 2004 was a classic. All in all the season was pretty perfect, with good rains at the right times. In early February however we had 3 days in a row over 47 degrees C or approximately 115 in the old scale. For our blocks, which are run quite hard it meant a significant drop in fruit weight, which in turn manifested itself in an increase in extract and fruit on the tongue. In summary although seasonally dramatic it was perfect for Shiraz

The fruit was picked ripe. The wine was fermented hot (28-30 Degrees centigrade) in stainless steel and transferred to oak, after alcoholic fermentation and 7 days on skins, where it completed its malo-lactic fermentation. It was racked post MLF, then returned to barrel. The wine was topped regularly, with one racking at 12 months. We try not to bother the wine unless it needs some assistance.

The oak used was 60% new Pennsylvanian, with a medium to heavy toast, and the balance 1 and 2 year old French. The wine was bottled without fining or filtration.

Colour: Youthful with a dark centre

Nose: Nose is generous, with, baked plums, blueberry and cola. The oak shows quite spicy with a bit of mocha and chocolate on the back palate. Quite accessible as a young wine

Palate: Baked dark fruits and chocolate. A little sooty at the end with a nice twist from a small percentage of viognier that I was trying to hide but keeps poking its head up. Structure is plump with a good length of aftertaste

Notes: The Bogan is designed to highlight the unmistakable synergy between Barossa Shiraz and good quality American oak. This is very much the new Australian style.

