

# Kaesler

## AVIGNON 2005

The "Avignon" is a style of red wine composed of Grenache, Shiraz, Mataro (Mourvedre) The Grenache and Mataro vines are 70 years old and the Shiraz comes from vineyards 40 and 105 year's old. It is a style that is designed to be savoury and compliment food.

The 2005 Avignon is blended as a medium bodied wine, for early consumption or medium term cellaring. The 2005 however will definitely need 6-12 months for its components to marry and should cellar well for at least 5-7 years.

The wine was fermented hot (26-30 Degrees centigrade) in stainless steel and transferred to old oak (mostly older than 5 years), after alcoholic fermentation, where it completed its malo lactic fermentation. It was racked post MLF with no acid adjustment, and then returned to barrel, where it stayed until January 2006. The components were matured as individual vineyard parcels then blended. The criteria for a wine being selected for Avignon is its display of texture with great harmony between flavour, tannin and acid

The wine was bottled in March 2006 with no fining or filtration.

Colour: Garnet with a youthful edge

Nose: Ripe dark 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 chocolate.

Notes: This wine style is designed for food. It is a blend of Grenache (41 %), Shiraz (40%) and Mouvedre (19%). This wine will age over the next 5-7 years or so but the idea is to drink it younger rather than older

