

Kaesler Avignon Grenache Shiraz 2013



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| Category: | WINE |
| Style: | RED WINE |
| Variety: | GRENACHE MOURVEDRE |
| Region: | BAROSSA |
| Vintage: | 2013 |
| Volume: | 750ml |
| Vineyard: | Vineyard Soils: Loam over clay (Nuriootpa). Vine Age: 84 year old Grenache and Mourvedre. The ancient history of Grenache is well understood and re-told many times, what is not known so well is the equally as old yet vastly different paths Mourvedre has taken. These two varieties formed part of the initial collection bought to the Barossa. At Kaesler, we retain and respect varieties and blends. This vintage we decided on a Grenache Mourvedre ble |
| Vinification: | Fruit was hand-picked, with the Grenache being harvested on the 14th March 2013 and the Mourvedre on the 20th March 2013; both spent 8 days on skins and having the cap wet twice a day. The wine was fermented at 22-24 degrees centigrade in stainless steel. Both wines were racked once after malolactic fermentation. After pressing, the wine was let settle for 2 days before being transferred to old oak. Typically the oak for Avignon is older than 5 year old barriques (3-5 years). 15 months barrel ma |
| Appearance: | Cherry with a bright youthful edge. |
| Bouquet: | Dark fruits, hints of spice and pepper. |
| Palate: | Supple, elegant mouth feel. Blackberry with lighter red fruits such as red currant and plum. Some spicy notes of fruit on the palate. |
| Cellaring: | Enjoy over the next |
| Food Match: | MEAT/GAME |

Technical Analysis:

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| Alcohol: | 15.00% | pH: | 3.53 |
| Packaging: | 1 x 750ml | Titrateable Acidity: | 5.59 g/l |
| Hancocks Product: | 22169 | | |