

KAESLER



2020 AVIGNON

Named after the town of 'Avignon' in the Châteauneuf-du-Pape region in France, which is famous for making a wine blended from Grenache / Shiraz / Mourvèdre, or GSM as we know it.

At Kaesler each version of the 'Avignon' is slightly different depending on vintage conditions and composition of the varieties. However, every year the grapes are sourced from our famous 90 year old Barossa vines.

VINTAGE CONDITIONS

Winter saw plenty of small rain events, but there were no soaking rains to push moisture deep into the soil. October, November and December saw high temperatures and we had to manage our water carefully. The intense heat impacted the volume of fruit; however, February was much cooler, and we received good rainfall which meant the grape quality was very good.

REGENERATIVE FARMING

At Kaesler we strive to not only maintain but rebuild the soils, because at the end of the day we want to leave these precious old vines in better condition than we found them. It's a process we call 'regenerative farming' as it's more than sustainability, it is a practice that constantly evolves so we are not just sustaining the environment we are improving it.

WINEMAKING

Making this famous blend is always a challenge as getting the mix of varieties is crucial. In some years we add a small percentage of Shiraz, but not in 2020 as the Grenache (75%) and Mourvèdre (25%) complement each other perfectly. In order to maintain freshness, the wine received a good workout in the morning and a gentle pump over in the afternoon for 7 to 9 days. The wine was then pressed to tanks for a day or two to allow it to settle and then placed in 3 to 4 year old French barriques for 15 months maturation.

APPEARANCE: Bright garnet to ruby red.

BOUQUET: Bursting with red berry fruit.

PALATE: Medium bodied, this blend of Grenache and Mourvèdre has an ensemble of red and black berries on the front and middle palate, with hints of savoury spice on the finish.

FOOD MATCH: Slow cooked roast pork or lamb with vegetables

Varieties: Grenache 75%, Mourvèdre 25%
Vine Age: Grenache 90 years, Mourvèdre 90 years
Region: Barossa Valley
Soil Type: Loam over clay
Yeast: Chosen to express the aromatics of the varieties

Harvest: By hand
Oak origin: France
Oak Size: Barrique
Maturation: 15 months
Vegan: Yes
Alc/Vol: 14%
RS: 2.00
pH: 5.00
TA: 4.00