

KAESLER

Old Bastard - 2020

The Kaesler 'Old Bastard' Barossa Shiraz is arguably one of Australia's most highly regarded wines. The name refers to a small number of 'old bastards' – gnarly old 'bush vines' planted in 1893, which form the heart of the Kaesler brand. The 2020 vintage was challenging however equally as rewarding for those willing to put in the effort. Dry and warm conditions throughout spring into summer resulted in significantly reduced yields, however mild conditions throughout the harvest period enabled a long, even ripening period". Aged in the finest French oak barriques for 20 months prior to bottling.

VINTAGE CONDITIONS

The winter leading into the growing season saw a number of small rain events, but nothing substantial and definitely not enough to push the moisture deep into the soil profile. October, November and December saw incredibly high temperatures (and much of Australia caught fire) so we had to manage our water very carefully. This intense heat had an impact on the grape quantity with below average yields. Fortunately, with a cooler February and some good rains, the grape quality ended up to be 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 called '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

- Harvest date varies, subject to crop load/weather.
- Hand harvest by necessity.
- De-stemmed. Not Crushed.
- Natural yeast. Released back to the wild after ferment has concluded.
- Ferment 10 days. Remontage 2-3 times daily with time and temperature varying depending on rate of extraction.
- Soutirage from inox to barrique. 55% new Burgundian, Tight grained. Lees composted.
- Malo Lactic Fermentation typically 30-40 days.
- Post MLF, racked, adjusted and returned after 3 days. Lees composted.
- Elevage for 17 months.
- Topped fortnightly from itself/tasted monthly.
- Every barrel tasted blind individually pre-assemblage in inox.
- Wine held off ullage for 3-4 months at 12 degrees.
- Grade one hand select/mirror end cork with mirror ends.

APPEARANCE

Bright medium-deep crimson with a purple hue.

BOUQUET

Lifted plum, redcurrant, some earth and a hint of charry oak in the background.

PALATE

An iron fist wrapped in a velvet glove, the 2020 is deep and brooding, from an incredibly low yielding vintage, this wine demands time in the cellar before opening.

FOOD PAIRING

Fillet steak with mushroom sauce.



Varieties	Shiraz 100%
Vine Age	Planted in 1893
Region	Barossa Valley
Soil Type	Loam over clay
Harvest	By hand
Oak Origin	French oak
Maturation	18 months
Winemaker	Reid Bosward & Stephen Dew
Closure	Cork
pH/TA	3.63/5.64g/L
Vegan	Yes
Alcohol	14.5%
Peak Drinking	2030 - 2050

Reviews

97 points

Andrew Caillard MW

96 points

The Real Review

95 points

Halliday Wine Companion