### Kaesler Wines

## Stonehorse Shiraz by Kaesler

Clare Valley & Barossa Valley (CV Watervale & Polish River | BV Nuriootpa)?

Hand-picked and fermented with live yeast. Ten days of skin contact, with the ferment being worked twice a day for 30 minutes in the morning and a very light workout in the evening. Pressed to stainless steel and held for 36 hours before racking to 4-year-old French oak.

### Grape varieties Shiraz

Soil Loam over clay

#### Tasting notes

Union of rich black and blue fruits, notably ripe plum, cherry and blueberry with spicy notes. Medium to full in body. Black and purple fruits hang on ribs of tannin and acid, giving the wine a beautiful structure. The wine finishes with a long sweet aftertaste.

### Banville Wine Merchants

www.banvillewine.com

KAESLER

- Stonehorse -

SHIRAZ

\*Kaesler have been growing grapes ntinuously since 1893 and still retai

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