

SEPPELT

FOUNDED 1851



Chalambar Shiraz 2014

During 150 years of winemaking, Seppelt has built a reputation of innovation and dedication to quality. The Seppelt approach is to harness the strength and characteristics of each region and create varietally and regionally expressive wines.

Deriving its name from the picturesque Mount Chalambar near Great Western in central Victoria, Seppelt Chalambar Shiraz has an excellent pedigree, having been made since 1953. Originally crafted by the legendary Colin Preece and labelled as Chalambar Burgundy, this wine has become one of the most sought after Seppelt releases each year due to its consistency, quality and value.

Winemaker Comments Adam Carnaby

Vineyard region: Grampians Heathcote

Vintage conditions: : A dry winter was followed by dry, cool spring conditions, resulting in lower than average yields. Summer was typically average with a hot spell in January then generally fine conditions, resulting in delicately structured wines.

Harvest date: March 2014

pH: 3.62

Acidity: 6.1 g/L

Alcohol: 14.4 %

Residual sugar: 0.35 g/L

Bottling date: 17 July 2015

Grape variety: Shiraz

Peak drinking: 2034

Winemaking: Premium parcels of Shiraz from the Grampians and Heathcote were fermented on skins for an average of 8 days, then matured in a combination of small French oak barriques (75%), large French oak vats (15%) and some tank (10%) for 12 months. Overall 22% new French oak.

Colour: Deep red with purple hues

Nose: Fragrant red and blue fruits, violets and spice with a hint of dutch liquorice and cedar.

Palate: Raspberry and blueberry fruits combined with spice and a mineral texture are supported by supple, fleshy tannins and well integrated cedary oak.