



2016 SEPPELT CHALAMBAR GRAMPIANS & HEATHCOTE SHIRAZ

CHALAMBAR SHIRAZ WAS FIRST CRAFTED IN 1953 BY AUSTRALIAN WINEMAKING LEGEND COLIN PREECE. NAMED AFTER THE PICTURESQUE MOUNT CHALAMBAR LOCATED IN VICTORIA'S GRAMPIANS REGION, THIS WINE IS A MULTI-REGIONAL BLEND OF PREMIUM SHIRAZ PARCELS SOURCED FROM SOME OF VICTORIA'S FINEST VITICULTURAL REGIONS.

THE 2016 VINTAGE HARNESSSES THE INDIVIDUAL STRENGTHS AND DISTINCT CHARACTERISTICS OF SPICY, FLORAL GRAMPIANS SHIRAZ COMPLEMENTED BY JUICY HEATHCOTE SHIRAZ. IN TRUE CHALAMBAR STYLE, IT DISPLAYS GREAT DEPTH OF FLAVOUR, ELEGANT STRUCTURE AND THE POTENTIAL TO AGE GRACEFULLY FOR MANY YEARS.

GRAPE VARIETY

Shiraz.

WINEMAKING AND MATURATION

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 225 L French oak barriques (80%) and 3000 L seasoned French oak vats (20%) for 12 months. Overall 15% new French oak.

COLOUR

Deep red with purple hues.

NOSE

Fragrant raspberry fruit, violets and savoury spice with a hint of liquorice.

PALATE

Raspberry and mulberry fruits combined with spice and a mineral texture are supported by fine, powdery tannins and well integrated cedary oak.

VINEYARD REGION

Grampians and Heathcote

VINEYARD CONDITIONS

A dry winter was followed by a dry, warm spring, resulting in normal yields with good bunch size. Summer was dry and warm with generally fine conditions that led to concentrated wines with fine tannin structure.

TECHNICAL ANALYSIS

Harvest Date: March 2016

pH: 3.60

Acidity: 6.6 g/L

Alcohol: 14.5%

Residual Sugar: 0.7 g/L

Peak Drinking: 2018 - 2036

