

SEPPELT

FOUNDED 1851



St Peters Shiraz 2012

The flagship wine in the Seppelt portfolio, St Peters is sourced from the finest and most intense fruit grown on our Great Western vineyards and is the ultimate expression of cool climate Grampians Shiraz. The lineage of this iconic wine dates back to 1964 when Great Western Hermitage was first made. The wine is only made in exceptional years and is now called St Peters after the name of our most historic block of Shiraz.

This wine, made in very small quantities, is a carefully balanced medium bodied wine that displays complex flavours reflective of the local terroir.

An outstanding release of St Peters that reflects the superb 2012 vintage; this is a wine to enjoy upon release but will improve with many years of careful cellaring.

Winemaker Comments Adam Carnaby

Technical Analysis

Harvest Date: March 2012

pH: 3.55

Acidity: 6.2 g/L

Alcohol: 14.6 %

Residual Sugar: 0.3 g/L

Bottling Date: 26th July 2013

Peak Drinking: 2032

Winemaking and Maturation:

Select parcels off the Great Western Vineyard were fermented on skins (with partial whole bunch and whole berry) in open fermenters for 10 days. Followed by maturation for 14 months in a combination of 3000 L vat and 225 L barrels (with 40% New French oak).

Colour: Vibrant deep red with crimson hues.

Nose: A complex, perfumed nose of blackberry fruit, spice and floral notes with toasty oak in the background.

Palate: The medium-bodied palate displays concentrated black fruits with spicy nutmeg and star anise characters supported by fine, velvety tannins and cedary oak. Subtle graphite and mineral textures combine with the fruit resulting in a complex and refined finish.

Cellaring: Drinking well from 2014, this fine example of Great Western Shiraz will have a 50 year longevity.

Food Matches: Match this 2012 St Peters with slow roasted saltbush lamb shoulder or rib eye beef.