

2017 SEPPELT ST PETERS GRAMPIANS SHIRAZ

RELEASED IN SMALL QUANTITIES AND ONLY IN EXCEPTIONAL YEARS, ST PETERS IS SEPPELT'S FLAGSHIP SHIRAZ, TESTIMONY TO THE DISTINCTIVE STYLE AND PEDIGREE OF GRAMPIANS SHIRAZ. THE LINEAGE OF THIS ICONIC WINE DATES BACK TO 1964, WHEN 'GREAT WESTERN HERMITAGE', AS IT WAS THEN KNOWN, WAS FIRST MADE. SINCE 1998 THIS WINE HAS BEEN CALLED ST PETERS IN HONOUR OF THE FIRST VINEYARD PLANTED IN THE REGION.

TODAY ST PETERS IS SOURCED FROM THE FINEST AND MOST INTENSE FRUIT FROM THE BEST BLOCKS OF THE GREAT WESTERN VINEYARD. IN VINTAGE 2017, THIS INCLUDED SELECT PARCELS OF FRUIT FROM THE IMPERIAL AND ARRAWATTA BLOCKS AND IS A POWERFUL, SEDUCTIVE EXPRESSION OF SHIRAZ FROM THE GREAT WESTERN REGION. WITH EXTRAORDINARY CELLARING POTENTIAL OF 50 YEARS OR MORE, THIS WINE IS CLASSIFIED 'OUTSTANDING' BY LANGTON'S IN ITS CLASSIFICATION OF AUSTRALIAN WINE VI.

GRAPE VARIETY

Shiraz.

WINEMAKING AND MATURATION

Select parcels from the Great Western Vineyard were fermented on skins (with partial whole bunch and whole berry) in open fermenters for 10-12 days, followed by maturation for 14 months in a combination of 3000 L vat, 500L Puncheons and 225 L French Oak barrels - 35% new oak overall.

COLOUR

Vibrant red with purple hues.

NOSE

The complex, perfumed nose shows aromas of blueberries and redcurrants laced with sweet spice, violets and charcuterie notes.

PALATE

The medium-bodied palate shows sweet mulberry fruit and spice combined with savoury elements and graphite-like mineral characters over a subtle toasty oak background. This is a powerful, seductive wine of great finesse.

VINEYARD REGION

Great Western, Grampians

VINEYARD CONDITIONS

A wet winter with above average rainfall was followed by cool, dry spring conditions, resulting in good fruit set and lower than average yields. Summer temperatures were cool with little rain, resulting in a long growing season and exceptional quality.

TECHNICAL ANALYSIS

Harvest Date: Late March 2017

pH: 3.58

Acidity: 6.0 g/L

Alcohol: 13.5%

Residual Sugar: 0.3 g/L

Peak Drinking: Now until 2050

