

SEPPELT

FOUNDED 1851



St Peters Shiraz

2010

The flagship wine in the Seppelt portfolio, St Peters is sourced from the finest and most intense estate grown fruit 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 2010 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 2010

pH: 3.57

Acidity: 6.7g/L

Alcohol: 14.4%

Residual Sugar: 0.6g/L

Bottling Date: 15th December 2011

Peak Drinking: 2022

Grape Variety: 100% Shiraz

Maturation: 1 year and 6 month in 80% new 20% old French oak.

Colour: Dark red garnet with crimson hues

Nose: The nose displays aromas of dark, juicy fruits of the forest, spice, subtle floral fruit and cedar oak.

Palate: On the palate mulberry fruit and a spicy, juicy mid-palate are supported by fine and supple tannins, graphite and mineral structure with fine grained oak. Subtle savoury notes combined with fleshy and juicy mid palate to a complex and refined finish. A very fine wine.

Cellaring: Drinking well from 2012, but this fine example of Great Western Shiraz will have a 50 year longevity.

Food Matches: Match this 2010 St Peters with slow roasted saltbush lamb shoulder,