



# 2012 SEPPELT SHOW SPARKLING SHIRAZ

SPARKLING SHIRAZ IS A UNIQUELY AUSTRALIAN WINE. FIRST PRODUCED IN THE 1890'S BY LEGENDARY CHAMPENOISE WINEMAKER CHARLES PIERLOT, THE ICONIC SEPPELT SHOW SPARKLING SHIRAZ IS A TRUE PIECE OF AUSTRALIAN WINE HISTORY THAT SETS THE BENCHMARK FOR ALL OTHER WINES OF THIS STYLE

OUR SHOW SPARKLING SHIRAZ IS MADE ONLY IN EXCEPTIONAL VINTAGES AND THE 2012 SEPPELT SHOW SPARKLING SHIRAZ CONTINUES THE LONG HISTORY AND TRADITION OF SEPPELT SPARKLING WINES. AGED IN BOTTLE ON LEES FOR NINE YEARS, IT WAS DISGORGED AT EXACTLY THE RIGHT TIME TO ENSURE BALANCE AND DISTINCTION. THIS WINE IS READY TO DRINK NOW AND WILL REWARD WITH FURTHER CAREFUL CELLARING.

## GRAPE VARIETY

Shiraz

## WINEMAKING AND MATURATION

Whole berry fermentation in small open fermenters was followed by 14 months maturation in seasoned French oak barrique (225 L). Produced by Méthode Traditionelle, this wine has spent 9 years aging in bottle on lees followed by individual bottle disgorgement.

## COLOUR

Deep Garnet and still holding a purple hue. Soft mousse

## NOSE

Incredibly fragrant and belying its age. Lifted black cherry and dark chocolate marries seamlessly with regional white pepper and spice to create a layered and enticing nose.

## PALATE

Complex, balanced and exceptionally flavoursome. Rich black cherry and blackberry fruit works alongside woven cocoa powder tannins to create a long, fine and persistent palate. Complexity is further driven by dark chocolate notes, savoury spice, fresh leather, flint and red currant. This is a benchmark example of an iconic Australian wine.

## VINEYARD REGION

Great Western, Grampians

## VINEYARD CONDITIONS

The growing season experienced lower than average winter rainfall with a mild spring. Fruit set was consistent with long term averages. Outside of two large rain events in December and March, temperatures were warm and dry with no excessive heat which was conducive to even ripening and excellent quality.

## TECHNICAL ANALYSIS

pH: 3.51

Acidity: 6.5 g/L

Alcohol: 13.0%

Residual Sugar: 17.5 g/L

Peak Drinking: Now until 2032

