



2008 SEPPELT SHOW SPARKLING SHIRAZ

SINCE 1851, SEPPELT HAS BUILT A REPUTATION OF INNOVATION AND UNSWERVING DEDICATION TO QUALITY. THE SEPPELT PHILOSOPHY INVOLVES HARNESSING THE STRENGTHS OF EACH VITICULTURAL REGION TO CREATE VARIETALLY AND REGIONALLY EXPRESSIVE WINES OF GREAT CHARACTER.

MADE ONLY IN EXCEPTIONAL VINTAGES, THE 2008 SEPPELT SHOW SPARKLING SHIRAZ CELEBRATES THE LONG HISTORY AND TRADITION OF SEPPELT SPARKLING WINES AND PAYS HOMAGE TO THIS UNIQUE AUSTRALIAN WINE STYLE.

AGED IN BOTTLE ON LEES FOR A MINIMUM OF SEVEN YEARS THEN DISGORGED AT EXACTLY THE RIGHT MATURITY, THIS WINE IS READY TO DRINK NOW AND WILL REWARD THE OWNER WITH FURTHER CAREFUL CELLARING.

GRAPE VARIETY

Shiraz.

VINEYARD REGION

Great Western, Grampians

WINEMAKING AND MATURATION

Whole berry fermentation in small stainless tanks with gentle handling followed by 12 months maturation in seasoned French oak vat (5000L). Produced by the Methode Traditionelle this wine has had 8 years aging in bottle on lees followed by individual bottle disgorgement.

VINEYARD CONDITIONS

TECHNICAL ANALYSIS

pH:
Acidity:
Alcohol:
Residual Sugar:
Peak Drinking:

COLOUR

NOSE

PALATE