



# 2018 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 2018, THIS INCLUDED SELECT PARCELS OF FRUIT FROM THE BASS 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 - 20% new oak overall.

## COLOUR

Deep red with purple hues.

## NOSE

The complex, perfumed nose shows aromas of blueberries and blackberries laced with sweet spice, violets and gunflint 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 cool winter with good early rainfall was followed by warm, dry spring conditions, resulting in excellent fruit set. Summer temperatures were average to warm, with persistent fine conditions and little rain, resulting in above-average yields and exceptional quality.

## TECHNICAL ANALYSIS

**Harvest Date:** Late March 2018

**pH:** 3.60

**Acidity:** 6.6 g/L

**Alcohol:** 14%

**Residual Sugar:** 0.4 g/L

**Peak Drinking:** Now until 2050

