



2019 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 2019, 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 7-10 days, followed by maturation for 14 months in a combination of 3000 L vat, 500L Puncheons and 225 L French Oak barrels - 30% new oak overall.

COLOUR

Deep garnet with purple hues.

NOSE

The perfumed nose shows primary aromas of blueberries and blackberries overlaid with gunflint, warming spice and violets

PALATE

A medium-bodied, tightly wound palate with sweet blackberry fruit. Structural, graphite tannins draw out the palate providing length and drive and are complimented by savoury oak spice and flint notes. This is a powerful, seductive wine of great finesse with plenty of ageing potential .

VINEYARD REGION

Great Western, Grampians

VINEYARD CONDITIONS

Average winter rainfall coupled with average temperatures during spring resulted in good fruit set, however one significant frost event did affect the set in some low-lying blocks. The region experienced below average rainfall and above average temperatures during the growing season, resulting in more narrow picking window than normal. Yield and quality was excellent.

TECHNICAL ANALYSIS

Harvest Date: 14th-16th March 2019

pH: 3.64

Acidity: 6.2 g/L

Alcohol: 14.5%

Residual Sugar: 0.3 g/L

Peak Drinking: Now until 2050

