

2019 SEPPELT ARAWATTA HILL GRAMPIANS SHIRAZ

THE RELEASE OF THIS LIMITED-EDITION, SINGLE VINEYARD WINE COMMEMORATES THE 170TH ANNIVERSARY OF SEPPELT'S WINEMAKING HERITAGE THIS YEAR. LIKE ST PETERS, THIS WINE SHOWCASES THE POWER AND FINESSE OF SHIRAZ FROM THE GREAT WESTERN SUBREGION, BUT FOCUSES ON THE ARRAWATTA BLOCKS OF OUR GREAT WESTERN VINEYARD. THIS WINE HAS BEEN MADE USING TECHNIQUES THAT PUSH THE BOUNDARIES OF TRADITIONAL SEPPELT SHIRAZ, WITH THE ENTIRE BLEND CONSISTING OF PARTIAL WHOLE BUNCH FERMENTED PARCELS. IT IS THE FIRST SINGLE-BLOCK RED CRAFTED FROM ARRAWATTA HILL. LOCATED APPROXIMATELY THREE KILOMETRES SOUTH OF THE SEPPELT GREAT WESTERN WINERY ON A GENTLY SLOPING HILL, THE LAND WAS ORIGINALLY PURCHASED IN 1888 BY HANS IRVINE FOR SPARKLING VARIETIES; HOWEVER, IN 1999 IT WAS REPLANTED ENTIRELY TO SHIRAZ. TODAY, OUR ARRAWATTA BLOCKS OFFER SOME OF THE BEST PERFORMING SHIRAZ VINES IN THE VINEYARD.

GRAPE VARIETY

100% Shiraz

WINEMAKING AND MATURATION

Select parcels from Arrawatta Hill in the Great Western Vineyard were fermented on skins in open fermenters for 8-10 days with the entire blend seeing partial whole bunch fermentation. Maturation was for 14 months in a combination of 500L Puncheons, 225 L French Oak barrels and 3000L oak vats - 25% new oak overall.

COLOUR

Vibrant ruby with purple hues.

NOSE

The nose is a riot of sweet primary fruit perfume, namely blackberry and blueberry. Complex flint and graphite notes add depth and interest, hinting at what is to come on the palate

PALATE

A medium bodied, supple wine that shows great plushness and complexity. Layers of dark fruit and chocolate complement the graphite tannins. Gunflint and mineral notes add extra depth and drive.

VINEYARD REGION

Great Western, Grampians

VINEYARD CONDITIONS

Average winter rainfall coupled with average temperatures during spring resulted in good fruit set on Arrawatta Hill. The region experienced below average rainfall and above average temperatures during the growing season, resulting in a more narrow picking window than normal. Yield and quality was excellent.

TECHNICAL ANALYSIS

Harvest Date: 14th March 2019

pH: 3.61

Acidity: 5.7 g/L

Alcohol: 14.5%

Residual Sugar: 0.6 g/L

Peak Drinking: Now until 2035

