



SEPPELT THE DRIVES SHIRAZ

THE DRIVES SHIRAZ BY SEPPELT WINES CELEBRATES THE SUPERB RATIONALITY OF SELECTED VICTORIAN VINEYARDS AS WELL AS THE DETERMINATION AND VISION OF SEPPELT FOUNDER JOSEPH ERNST SEPPELT, A PIONEER AND VISIONARY WINEMAKER FROM THE VICTORIAN ERA, WHO PLANTED THE FIRST SEPPELT VINEYARD IN 1851.

MADE PREDOMINANTLY FROM SHIRAZ GROWN IN THE HEATHCOTE REGION OF CENTRAL VICTORIA, THIS WINE DISPLAYS THE CLASSIC REGIONAL CHARACTERS OF BRIGHT RASPBERRY FRUIT AND FINE EARTHY TANNINS TO FORM A VERY APPROACHABLE AND INTERESTING SEPPELT SHIRAZ.

GRAPE VARIETY

Shiraz.

WINEMAKING AND MATURATION

Shiraz fruit was destemmed with no crushing and fermented on skins for 7 days followed by maturation in seasoned French oak (30%) and stainless steel tank (70%) for 1 year before bottling.

COLOUR

Deep red with purple hues.

NOSE

The nose displays aromas of bright red fruits and spice combined with earthy characters.

PALATE

The palate has juicy forest fruits and spice combined with finely structured tannins, fleshy texture and well integrated cedar oak.

VINEYARD REGION

Yarra Valley and North East Victoria

VINEYARD CONDITIONS

A wet winter with above average rainfall was followed by cool, dry spring conditions, resulting in good fruit set and lower than average yields. Summer temperatures were cool with little rain, resulting in a long growing season and exceptional quality.

TECHNICAL ANALYSIS

pH: 3.67

Acidity: 6.4 g/L

Alcohol: 14.5%

Residual Sugar: 0.6 g/L

Peak Drinking: Enjoy upon release.

