



2020 SEPPELT ST PETERS GRAMPIANS SHIRAZ

RELEASED IN SMALL QUANTITIES AND ONLY IN EXCEPTIONAL YEARS, ST PETERS IS SEPPELT'S FLAGSHIP SHIRAZ AND IS 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 OUR GREAT WESTERN VINEYARD; IN VINTAGE 2020, THIS INCLUDED SELECT PARCELS FROM THE BASS AND ARRAWATTA BLOCKS. IT IS A POWERFUL AND 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 - 20% new oak overall.

COLOUR

Deep red with crimson hues.

NOSE

Classically regional with lifted blueberry and blackberry fruit, violets, flint and a touch of freshly cracked black pepper

PALATE

Medium-bodied with luscious open weaved sweet blueberry fruit and peppery spice on the mid palate. Definitive St Peters graphite tannins provide an incredible savoury, slaty and gravelly length to the back end of this wine. Subtle toasty, charry oak and a touch of gunflint reduction provides extra depth to what is a restrained yet powerful wine.

VINEYARD REGION

Great Western, Grampians

VINEYARD CONDITIONS

A generally wet winter and dry spring/summer characterized by seesawing temperature extremes throughout the season with very windy conditions throughout spring and particularly around flowering. Average yields with good quality, regionally definitive wines

TECHNICAL ANALYSIS

Harvest Date: Late March 2020

pH: 3.64

Acidity: 6.4 g/L

Alcohol: 14.5 %

Residual Sugar: 0.3 g/L

Peak Drinking: Now until 2050

