

Seppeltsfield Barossa Grenache

THE FACTS

COUNTRY: Australia

REGION: South Australia

APPELLATION: Barossa

CEPAGE: 100% Grenache

WINEMAKING: Vineyard is hand-pruned and hand-picked. The grenache was vinified through the historic 1888 Gravity Cellar. Built into the hillside on a series of terraces, gravity guides the flow of fruit down through the winery to deliver gentle extraction of color, flavor and tannin. 7 days on skins during fermentation. Aged in stainless steel for 3-4 months to retain freshness. SO2 addition made after MLF.

ALCOHOL BY VOLUME: 14.0%

AGING: Aged in stainless steel for 3-4 months.

ANNUAL PRODUCTION: 1200 cases

THE STORY

Seppeltsfield is quite literally one of the most historic estates in all of Australia, established in the Barossa Valley by Joseph and Johanna Seppelt in 1851, just 15 years after the European settlement of South Australia. The Seppelt family maintained ownership of Seppeltsfield until 1985. The company then went into a period of corporate ownership before returning to independent ownership in 2007, under longtime Seppelt winemaker and viticulturist Warren Randall. The estate has become a continuation of the Seppelt family legacy, with a focus on world-class, historic fortified wines as well as affordable, balanced and nuanced classic dry wine styles. Seppeltsfield is dedicated to respecting its significant history alongside an eye to the future: respecting its heritage in a modern world.

THE ADJECTIVES

OVERALL: Medium-bodied and concentrated

AROMAS / FLAVORS: Rosewater, strawberry, hibiscus, dried anise

MOUThFEEL: Supple and long

THE SELLING POINTS

Classic but restrained Barossa, from a historic vineyard

AWARDS: 92pts James Suckling

SUSTAINABILITY: Certified Sustainable, Vegan, Natural Fermentation

PAIRING: Herb-rubbed duck, meaty cassoulet

