

Seppeltsfield Barossa Shiraz

THE FACTS

COUNTRY: Australia

REGION: South Australia

APPELLATION: Barossa

CEPAGE: 100% Shiraz

WINEMAKING: The Shiraz is 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. 100% destemmed, with 7-10 days on skins in 8-ton open fermenters. Matured in combination of stainless steel tanks and well-seasoned French hogsheads. Small SO₂ addition made after malolactic fermentation.

ALCOHOL BY VOLUME: 14.5%

AGING: Stainless steel and seasoned hogsheads for less than a year

ANNUAL PRODUCTION: 5000 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 1935. 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: Inky and elegant

AROMAS / FLAVORS: Dark cherry, boysenberry, black pepper, tobacco, leather

MOUTHFEEL: Rich and structured

THE SELLING POINTS

Classic but restrained Barossa, from a historic winery

AWARDS: 92pts James Suckling

SUSTAINABILITY: Certified Sustainable, Vegan, Natural Fermentation

PAIRING: Lamb with pepper jelly, steak au poivre

