



Seppelt

St. Peters Grampians Shiraz 2002

The House of Seppelt proudly presents Victoria's definitive range of red wine. Spanning single region benchmarks through to state-wide blends, this collection is based upon a philosophy of varietal expressiveness, balanced flavours and cellaring ability.

The Seppelt Vineyard Range, consisting of St. Peters Grampians Shiraz, Show Sparkling Shiraz and Benno Bendigo Shiraz is the signature range from the House of Seppelt.

These single region benchmarks are classically expressive of their region and the unique Terroir of the mature Seppelt vineyards from which they are sourced. As a collection they are the ultimate expression of the Seppelt House Style and Central and Western Victorian winemaking.

Regional Source

St. Peters, Imperial and Police vineyards. Great Western, Grampians.

Vintage Conditions

Summer went past virtually unnoticed due to cool to cold conditions evident from Spring through to May resulting in one of the lowest cropping years in memory with some vineyards not harvesting a single berry. A trouble free harvest conducted in warmer conditions in mid April delivered some of the best grapes ever seen from the region.

Grape Variety

Shiraz (Syrah)

Maturation

18 months maturation in 60% new and 40% one- and two-year-old French Oak.

Top Awards

Trophy & Gold 2004 Canberra Wine Show
Trophy & Gold 2004 Sydney Royal Wine Show
Trophy 2004 Canberra Wine Show
Trophy 2004 Canberra Wine Show

Winemaker Comments: Arthur O'Connor



Colour

Deep crimson.



Nose

Lifted floral/violet notes overlay a seamless array of dark berries and regional mulberry aromas mixed with pepper, dusty spice and earthy/mushroom notes. The nose has exceptional fruit purity and perfectly judged ripeness.



Palate

The palate is long, fine and many layered with the effortless power and intensity of Grampians Shiraz at its finest. A core of blueberry, plum, licorice and musky spice is framed by fine tannins before an exceptionally long, savoury finish.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

20 Feb 2005

Peak Drinking

Now - 2025

Food Matches

Ideally suited to Lamb, Duck & Game, Cheese

