



SEPPELT



St. Peters Shiraz 2005

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.

Winemaker Comments Emma Wood

Vineyard Region

Grampians.

Vintage Conditions

A cool and wet spring and summer meant disease control and canopy management were to be challenging. February presented extremes of weather, hot and dry one day, cold and wet the next. By autumn, however, the weather had settled providing perfect ripening conditions. While the relatively cool summer had retarded fruit maturity and flavour development, natural acid levels remained promisingly high.

Technical Analysis

Harvest Date March - April 2005

pH 3.52

Acidity 6.3g/L

Alcohol 13.5%

Residual Sugar 0.4g/L

Bottling Date February 2007

Peak Drinking Now - 2025

Seppelt Awards

Grape Variety

Shiraz

Maturation

This wine was matured for 21 months in a combination of new, one and two year old French oak.

Colour

Deep, crimson red.

Nose

The nose shows complex, savoury spice and pepper notes with aromas of regional, dark fruits.

Palate

A medium bodied, elegant palate, with intense pepper and spice flavours, underlying notes of mulberry and blueberry fruits and hints of chocolate. These flavours are supported by long, fine-grained tannins and touches of cedary oak.