



SEPPELTSFIELD

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Seppeltsfield 2021 Cabernet Sauvignon

Winemaker: Fiona Donald

Grape(s): Cabernet Sauvignon

GI: Clare Valley

Site(s): Quelltaler Estate

Vintage notes: While the season started with spring rains, very dry subsoils have resulted in yields that are still slightly down on average. But quality is exceptional, with high acidities and peak flavor development.

Vineyard notes: Originally planted in 1858, the Quelltaler vineyard is an iconic piece of Australian history. The free draining soils range from red brown earth over limestone, to dark brown clay loam over silt stone and slate, which give rise to characteristic mineral structure and mid palate richness. Elevations between 380-400m provide classic extended continental ripening season. Vines are detail pruned and shoot thinned for canopy management.

Winemaking: The Cabernet 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. SO2 addition made after malolactic fermentation.

Closure: Stelvin

ABV: 14%

LEGEND Tasting Notes: Nose of lifted black currant, fresh Davidson plum fruit, and ripe lilly pilly (a native purple berry), with complex brown spices. Ripe fruits, subtle floral notes, tobacco, Dorrigo pepperleaf (a menthol like native herb), and polished oak spices find balance and complexity on the palate. Classic Clare Valley structure and elegance.

Production size: 800 dozen