

SEPPELTSFIELD

barossa shiraz 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Fiona Donald

Grape(s): Shiraz

GI: Barossa

Site(s): Estate vineyards

Vintage notes: A wet winter led to a surprisingly dry summer, relieved by a large rain event at the end of February. Grapes went into harvest with adequate moisture and under average temperature: a perfect combination for structured, vibrant style of shiraz.

Vineyard notes: The Barossa Shiraz is Seppeltsfield's foundation-level, representing the estate's diverse holding of vineyards that cross the region's western ridge, from the north to the southern grounds. Vines sit at 180-350 meters above sea level, with multiple soil profiles including red brown earth over limestone and sand over clay. All of Seppeltsfield's vineyards are certified sustainable through Sustainable Winegrowing Australia.

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.

Closure: Stelvin

ABV: 14.5%

LEGEND Tasting Notes: Nose of lifted dark cherry, liquered Davidson plum fruit, and poached lilly pilly (a native purple berry), with complex brown spices. Ripe fruits, subtle floral notes, black pepper, Dorrigo pepperleaf (a menthol like native herb), and polished oak spices find balance and complexity on the palate. Classic Barossa boldness, but with amplified structure to find elegance.

Production size: 5000 dozen

Points: 92 Points (James Suckling)