



Seppelt

St Peters Shiraz 1999

A legendary wine from the House of Seppelt that combines low yielding old vines with one and a half centuries of experience.

This is a wine that enhances the distinctive style of the Grampians region in Western Victoria and demonstrates the affinity between the Great Western vineyards and Shiraz. The region's dry cool climate produces a wine with unique, regional flavour and immense ageing potential.

This wine displays ripe, peppery aromas and generous blackberry fruit characters. The harmonious balance of velvety-textured shiraz fruit; vanillin French oak and fine tannins are hallmarks of this wine.

Seppelt St Peters Shiraz is a wine that will age magnificently with careful cellaring.

Vineyard Region

Great Western

Vintage Conditions

A very dry winter gave way to a cool spring with relieving rain providing good soil moisture levels. The Summer turned very warm and dry before a cool autumn ensured a long, trouble free ripening period. Reds again performed brilliantly, particularly shiraz with fruit quality the equal of the 1998s and the fifth excellent vintage in a row.

Grape Variety

Shiraz (Syrah)

Maturation

Matured in French Oak Barriques

Winemaker Comments: Arthur O'Connor



Colour

Deep, crimson red.



Nose

Bursting with vibrant blood plum and blackberry fruit aromas meshed with scents of cassis, spice and pepper - all hallmarks of Great Western Shiraz. The smoky, cedary French oak borders the fruit - ideally integrated.



Palate

The palate follows the nose with a wealth of spicy plum and raspberry flavours. The wine has a supple richness and typically soft tannins further enhanced by charry, toasty oak nuances.

Wine Analysis

Alc/Vol: 14.0%

Last Tasted

3 Mar 2003

Peak Drinking

Now - 2014

Food Matches

Ideally suited to Lamb, Cheese, Beef

