



# Seppelt

## Victorian Premium Reserve Shiraz 2001

The Premium Reserve wines from the House of Seppelt harness the synergy of over 150 years of experience into the diverse topography and climates of Victoria's extensive wine regions.

Typical of cool climate shiraz, this 2001 Victorian Premium Reserve Shiraz displays a fine, elegant, peppery style that also delivers rich fruit and fine, soft tannins with a distinctive savoury finish.

### Regional Source

Sourced from the premium regions in Victoria of Grampians, Bendigo and Great Western.

### Vintage Conditions

Good winter and spring rains and mild November weather promoted a good flowering and fruit set. Summer was long, dry and mild, giving the grapes and extended ripening period that resulted in Shiraz of a particularly high quality overall.

### Grape Variety

Shiraz (Syrah)

### Maturation

The wine was barrel aged for 18 months in a combination of new French oak barriques and hogsheads.

## Winemaker Comments:



### Colour

Deep, dark velvety purple with warm red tones on the rim.



### Nose

Aromas of ripe, fresh plums, with underlying blackcurrant and spice integrated with noticeable, toasty, vanillin-oak characters. Aromas of black pepper and exotic spices.



### Palate

The ripe concentrated plum and blackberry fruit characters are repeated on the medium-bodied palate. The wine has a concentrated mid-palate and a balanced tannin structure typical of central-Victorian, cool-climate shiraz. Warm, toasty, vanillin oak adds complexity to the palate and produces a wine that displays generosity and great length.

### Wine Analysis

Alc/Vol: 14.0%

### Last Tasted

20 Feb 2003

### Peak Drinking

Now - 2013

### Food Matches

Ideally suited to Pork, Lamb, Veal