SEPPELTSFIELD
BAROSSA
Est 1851

2025
BAROSSA CARMÉNÈRE



The 2025 Barossa Carménère is bright, with medium weight, earthy, spicy complexity and supple tannins.

VINEYARD

A lesser-known red variety from Bordeaux, Carménère caught the attention of Seppeltsfield proprietor Warren Randall during a study tour of South American vineyards in 2019. He first tasted it in Chile's Colchagua Valley, where he was struck by its brightness, intensity of fruit and medium-bodied style.

In 2021, Warren planted approximately five acres of Carménère in the ancient soils of the historic Seppeltsfield Estate, marking the first planting of the variety in the Barossa Valley. Sourced from those vines, the 2025 release captures what first drew him to Carménère in Chile: bright, focused fruit and a fresh, medium-bodied palate.

WINEMAKING

The 2025 Barossa Carménère was vinified through the historic 1888 Gravity Cellar - which is highly regarded for its small batch format and gentle maceration. Built into the hillside on a series of terraces, gravity guides the flow of fruit down through the winery to deliver gentle extraction of colour, flavour, and tannin.
Matured in seasoned French oak barriques.

TASTING NOTES

Colour: Youthful and bright with ruby and crimson hues.

Aroma: Aromatic blackcurrants, spice, black olives and dusty cedar.

Palate: Fine and supple tannins, offering approachability.

Food pairing: Barbecued rump, medium rare with a field mushroom sauce.

Drinkability: Best enjoyed now, to 5 years.

REVIEWS & ACCOLADES

95 POINTS - Top Gold - Barossa Wine Show
95 POINTS - Top Gold & Trophy "Best Varietal" - Marananga Wine Show
96 POINTS - Top Gold - Rutherglen Wine Show

TECHNICAL INFORMATION

Alcohol - 14.5%
Grape Variety - Carménère (100%)
Region - Barossa, South Australia
RRP $35