

SEPPELTSFIELD 2021 THE WESTING BAROSSA SHIRAZ

VINEYARD

Our 'Grounds' releases are a study of the Barossa's regional hero - Shiraz. Grown on single vineyard sites across the patchwork of the Barossa, our releases look to express the differences in locale of where our fruit is farmed. As our interpretation of Barossa 'terroir', our Grounds releases look to apply a beguiling simplicity for what in European terms is often complicated and complex idea of the relationship between geography, geology, climate and history.

The Seppeltsfield single vineyard 'Grounds' Shiraz collection takes inspiration from a comprehensive study of the Barossa's sub-regionality. The collaborative project - led by Barossa Australia - brings together winemakers (including Seppeltsfield, Chief Winemaker, Fiona Donald), grape growers and soil and climatic science experts, to evaluate and identify the variations in Shiraz wine expression across the various parishes of the region.

Through controlled winemaking studies and regular tastings, clear distinction across N/E/S/W compass points of the Barossa has been found. The Grounds study emphasises the diversity of expression possible with Barossa Shiraz, and how we are constantly learning the significance 'place' that can influence it. Our terminology, 'Northing', 'Easting', 'Southing' and 'Westing', is inspired by the art and science of cartography (map-making), referring to a deviation to, or distance covered in the respective direction.

Our 2021 'The Westing' Barossa Shiraz is a single vineyard wine, from Seppeltsfield 'V Block' planted on the Western boundary of the Barossa Valley designated zone. The vineyard undulates over 125m on red-brown Earths over alkaline subsoils, and typically is one of the earliest ripening Shiraz vineyards within the Seppeltsfield stable.

WINEMAKING

The 2021 'The Westing Single Vineyard Barossa Shiraz' was fermented 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 colour, flavour and tannin. Matured for 14 months in new and seasoned French oak hogsheads.

TASTING NOTES

A broad-shouldered and familiar style of Barossa Shiraz, full bodied, showing rich dark fruits and impressive tannin.

Colour: Deep ruby red.

Aroma: Rich dark fruits, touch of prune, boot polish, tar, cinnamon and anise, ironstone dust.

Palate: Long palate of richly flavoured fruits and energetic tannin drive.

Food pairing: Lamb and black olive pie, roast leg of lamb with rosemary and garlic.

Drink: Now (decant prior) or with cellaring potential beyond 2032.

TECHNICAL INFORMATION

Alcohol – 14.9%

Variety – 100% Shiraz

Region – Barossa, South Australia

RRP \$85



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