

## 2010 SEPPELTSFIELD SHIRAZ

### Grab

An elegant expression of Seppeltsfield Shiraz.

### Spiel

Each vintage, when a barrel of outstanding quality reveals itself, we reward our Disciples with an offering. Exclusive to our followers, these rare tributes represent our ultimate expressions of 'kick arse booze'. Enjoy!

### Colour

Dark kirsch

### Bouquet

Lifted dark cherry aromas with notes of mocha and cinnamon

### Palate

Luxuriant plum and dark cherry flavours with hints of liquorice, leather and spice box on a bed of fine grain tannins.

### Food Pairing

Slow cooked 'Texas style' brisket

### Cellaring

Built for aging not for speed, have another look at this sleeper in 10 to 15 years time.

### Vintage

We received some of the best winter rains for five years that refilled soil profiles and replenished empty irrigation dams. Hooray! But an unseasonal seven day burst of hot weather in early November during flowering, reduced fruit-set and led to variable yields. Boo! Weather conditions through the ripening months of February and March were ideal with warm sunny days and relatively cool nights. Hooray! Although rain events in April kept us on our toes. Boo! So the 10 vintage 'wasn't all beer and skittles'. The variable ripening made it tough to decide when to pick, but experience and sorcery got us through, resulting in some solid booze in the winery.

### Vineyard

Northy's vineyard is to the south west of Seppeltsfield in the west of the Barossa – 245m above sea level on clay over limestone

### Vinification

The fruit was picked early, crushed/destemmed and fermented at temperatures ranging from 20- 25°C for 10 days on skins. The ferment was managed by a variety of techniques, including 'aerative pump overs' and 'drain and returns' which assist in extracting colour, flavour and tannin from the grapes. At the end of fermentation, it was drained/pressed, and transferred to a 100% new French oak hogshead to undergo MLF. Post MLF, sulphur dioxide was added, and the wine matured sur lie for 22 months. This wine was bottled unfiltered in February 2012.

