



2017 SEPPELT CHALAMBAR GRAMPIANS & HEATHCOTE SHIRAZ

CHALAMBAR SHIRAZ WAS FIRST CRAFTED IN 1953 BY AUSTRALIAN WINEMAKING LEGEND COLIN PREECE. NAMED AFTER THE PICTURESQUE MOUNT CHALAMBAR LOCATED IN VICTORIA'S GRAMPPIANS REGION, THIS WINE IS A MULTI-REGIONAL BLEND OF PREMIUM SHIRAZ PARCELS SOURCED FROM SOME OF VICTORIA'S FINEST VITICULTURAL REGIONS.

THE 2017 VINTAGE HARNESSSES THE INDIVIDUAL STRENGTHS AND DISTINCT CHARACTERISTICS OF SPICY, FLORAL GRAMPPIANS SHIRAZ COMPLEMENTED BY JUICY HEATHCOTE SHIRAZ. IN TRUE CHALAMBAR STYLE, IT DISPLAYS GREAT DEPTH OF FLAVOUR, ELEGANT STRUCTURE AND THE POTENTIAL TO AGE GRACEFULLY FOR MANY YEARS.

GRAPE VARIETY

Shiraz.

WINEMAKING AND MATURATION

Premium parcels of Shiraz from the Grampians and Heathcote regions were fermented on skins for an average of 8 days, then matured in a combination of 225 L French oak barriques (80%) and 3000 L seasoned French oak vats (20%) for 12 months. Overall 15% new French oak.

COLOUR

Vibrant red with purple hues.

NOSE

The perfumed nose shows bright raspberry and blueberry fruits combined with floral notes and savoury spice aromas.

PALATE

Soft and plush, the medium-bodied palate shows mulberry and blueberry fruits combined with complex spice flavours supported by fine, velvety tannins and mineral texture.

VINEYARD REGION

Grampians and Heathcote

VINEYARD CONDITIONS

A wet winter with above average rainfall was followed by cool, dry spring conditions, resulting in good fruit set and lower than average yields. Summer temperatures were cool with little rain, resulting in a long growing season and exceptional quality.

TECHNICAL ANALYSIS

Harvest Date: March 2017

pH: 3.55

Acidity: 6.1 g/L

Alcohol: 13.5%

Residual Sugar: 0.6 g/L

Peak Drinking: Now until 2030

