



SEPPELTSFIELD BAROSSA

TASTING BOOK, BENCH BLENDS | 2019 'No. EC3' Barossa Tinta Cao / Tinta Amarela / Touriga



BIN No. EC4
HERMITAGE—CABERNET
1969
SEPELT

SEPELT
BAROSSA
'No. EC4'
CABERNET SAUVIGNON/
SHIRAZ
2018

SEPELT
BAROSSA
'No. EC3'
TINTA CAO / TINTA AMARELA
TOURIGA
2019

'BENCH BLENDS'

Red varietal blends carrying an 'EC' (East Cellar) number were first released by Seppeltsfield's founding family in the 1960s, their compositions of region and variety varying on each release. The earliest of bottlings however regularly included Barossa Valley fruit as the major component, across traditional varietals such as Shiraz, Cabernet Sauvignon and Mataro.

The East Cellar code itself was a unique reference to where the wines were rested and matured in oak barrels prior to release.

Honouring these past bottlings, today our 'Bench Blend' releases continue to encourage the winemaking art of assemblage (bench blending). Each year, the final bottlings are determined not only by the season, but also the very best combination of red varieties - borne through bench blending trials.

Following vinification, on the blending bench, our winemakers carefully assess individual parcels of fruit and trials of blends thereof. Varietal make-up is explored down to detailed variances, often as low as part-percentages. The craft combines sensory ability with the artistic and individual expression of the winemaker - the ambition to achieve a final blend that is greater than the sums of its parts.

2019 SEPPELTSFIELD 'NO. EC3' BAROSSA TINTA CAO / TINTA AMARELA / TOURIGA

VINEYARD

A modern expression of traditional Portuguese varieties, 'No. EC3' - the first release under this code - was grown in the Barossa, but takes inspiration from the Duoro Valley. Each variety has been grown by a generational grape growing family, their fruit contributing for many years to Seppeltsfield's fortified wine releases. The vineyard is located in the Northern reaches of the Barossa, near Stockwell.



Barossa, South Australia



240m above sea level



Red-yellow brown loams over red clay



Tinta Cao (35.4%) / Tinta Amarela (35.3%) / Touriga (29.3%)



Brief maturation in seasoned French oak puncheons and foudres

WINEMAKING

Varietals were vinified separately, fermentation taking place in open fermenters, with a proportion of whole berries included. The parcels were matured in seasoned French oak puncheons and foudres. Bench blend trials were then conducted by the Seppeltsfield winemaking team, prior to final assemblage selection and bottling. Final blend: 35.4% Tinta Cao, 35.3% Tinta Amarela, 29.3% Touriga.

TASTING NOTES

Crafted to highlight floral aromatics and bright, medium-weighted complexity, Tinta Cao brings red fruit brightness and rounded tannin, Tinta Amerela (35.3%) a leather and dried herb complexity, and Touriga (29.3%) a distinctive violet perfume and inky, colour.

Colour: Youthful, vibrant vermillion and deep purple hue.

Aroma: Lifted Pomegranate, Violet and Redcurrant, inset with with brown spices and Sage-like aromats.

Palate: Follows aroma, fruit driven and light weighted, with silky tannin and a long finish.

Drink: Enjoy now.





PANASON'S VINEYARD, STOCKWELL



SEPPELTSFIELD WINEMAKING TEAM
KINGSLEY FULLER - SENIOR VITICULTURIST
WARREN RANDALL - PROPRIETOR
FIONA DONALD - CHIEF WINEMAKER
MATTHEW PICK - WINEMAKER
CHARLIE SEPPELT - SENIOR WINEMAKER

