



SEPPELTSFIELD
BAROSSA

2017 SEPPELTSFIELD 'THE WESTING' BAROSSA SHIRAZ

VINEYARD

The 2017 Seppeltsfield Barossa 'The Westing' is inspired by a study of the Barossa's iconic red wine varietal, and the various vineyards where our fruit is farmed. As our interpretation of Barossa 'terroir' we look to apply a beguiling simplicity for what in European terms is often complicated and complex idea of the relationship between Geography, Geology, Climate, History and Anthropology.

'The Westing' is our introduction to 'detail' and a more specific location and 'terroir' reference for our wines, a true expression of the 'western' grounds, carefully selected across various sites, including Gomersal and V-Block.

With 16 months in French oak presence, there is also structure and ageability. With a close eye on what the growing season has provided, Seppeltsfield's vineyards are considered at individual block level for their suitability. Intensive sampling and blending is being undertaken as the fruit approaches ripening maturity, to ensure optimal harvest timing.



100% Shiraz



Gomersal – 210 metres above sea level
V-Block – 125 metres above sea level



Barossa, South Australia
Seppeltsfield 'V Block'
Location: 34°34'59.0"S 138°50'14"E
Seppeltsfield 'Gomersal'
Location: 34°31'53"S 138°53'43"E



Multiple sites, including red brown, scattered slate and schist,
as well as hard red brown earth, alkaline sub soils



16 months in French oak hogsheads,
medium toast, new and seasoned

WINEMAKING

The 2017 Barossa 'The Westing' was vinified 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. The Shiraz was fermented in open fermenters and matured with moderate French oak influence. 'The Westing' Shiraz was fermented in open fermenters between 18 and 28 degrees where they are monitored daily over two by twelve-hour intervals, determined by taste but to maximise appropriate extraction of colour, flavour and tannins. The wine was matured in French oak hogsheads, of which 30% is new, and then bottled in February 2019.

TASTING NOTES

Full-bodied, the 2017 'The Westing' displays true Barossa character of ripe, black and dark fruits, with a generous, lengthy tannin profiles. Recommend 'The Westing' is enjoyed in parallel with 'The Northing' two distinct sub-regional expressions of Barossa Shiraz.

Colour: Dark plum and cherry.

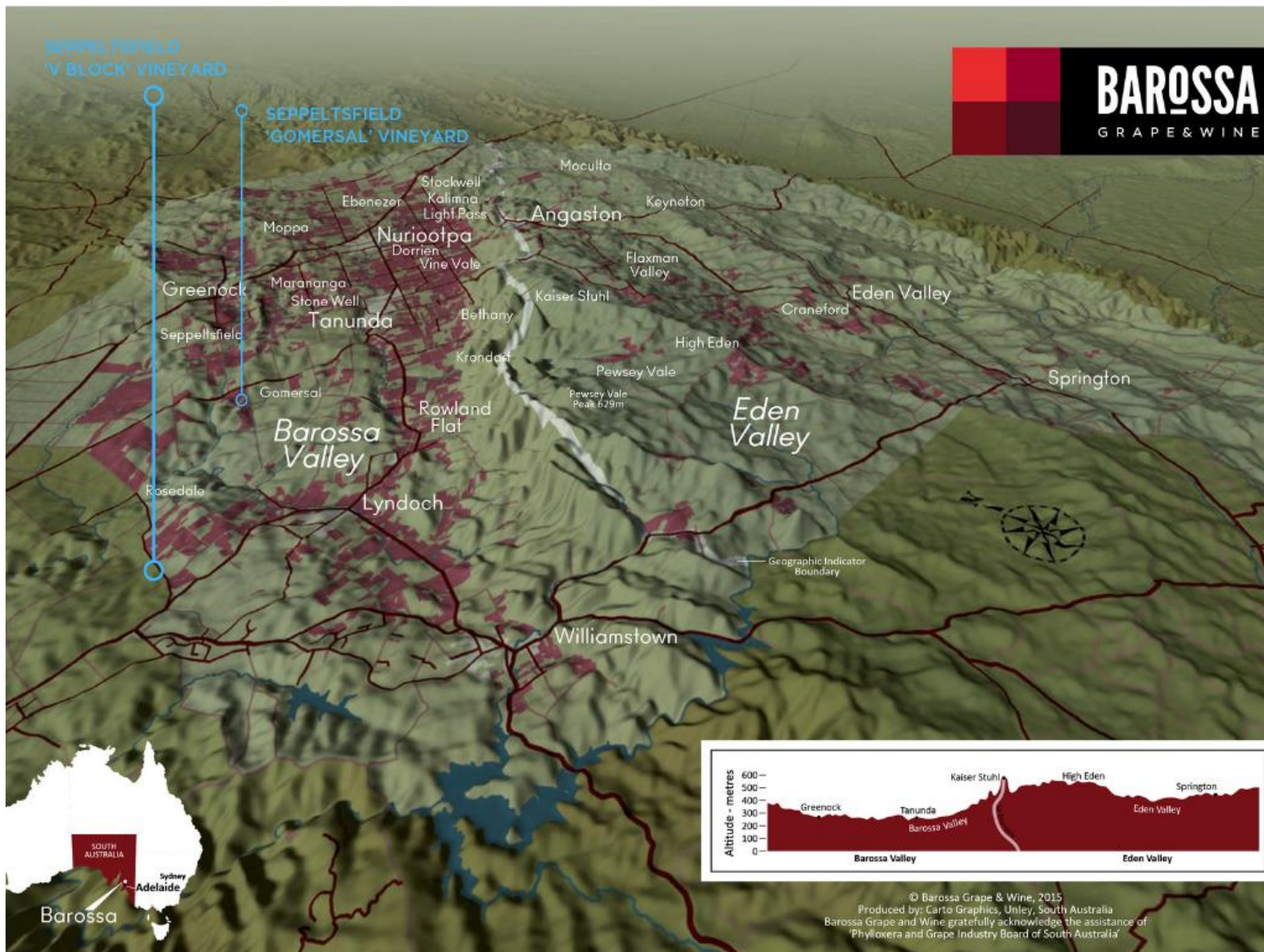
Aroma: Ripe, dark fruits.

Palate: Ripe, dark cherry, chocolate cherry ripe, subtle oak and chewy, lengthy tannins.

Drinking Peak: 2024

Alcohol: 15.5%







WINEMAKER: FIONA DONALD

After initially contemplating tertiary studies in Science and Food Technology at Sydney University, a magazine article piqued Fiona Donald's interest in winemaking. A letter penned to Len Evans resulted in the advice that "Roseworthy is the place to go!" Fiona's course was set.

In 1988 Fiona commenced study at Roseworthy Agricultural College and was awarded the KT Hardy Memorial Scholarship for Performance in the first Year of the Bachelor of Applied Science in Oenology. She went on to graduate in 1991 with the Silver Medal for Second Aggregate.

After graduation, Fiona started work with Thomas Hardy and Sons at the Tintara Winery in McLaren Vale as Operations Winemaker. Later winemaking roles with Renmano and Barossa Valley Estate followed and in 1997, Fiona was offered the opportunity to work at Southcorp Wines (Penfolds) as Senior Red Winemaker.

Fiona went on to become Group Red Winemaker for the Hardy Wine Company based at Chateau Reynella in McLaren Vale, then returned to the Barossa in 2009 when she accepted the role of Senior Winemaker at Seppeltsfield.

At Seppeltsfield, Fiona was central to the winemaking resurrection of the 1888 Gravity Cellar and now leads the premium Barossa red and the diverse fortified programs, which the estate continues to champion.

In 2012, Fiona was awarded Barossa Winemaker of the Year by the wine fraternity Barons of Barossa and in 2016 was inducted as a Baron of Barossa.

Fiona is currently a member of the Royal Adelaide Wine Show committee, a board member of The Barossa Grape and Wine Association and a Len Evans scholar. Her involvement in wine show judging in recent years has included panel chair at the Hunter Wine Show and Chairman of the Riverland Wine Show. She also judges at the Australian Alternative Varieties Wine Show as well as the provenance classes at the Barossa Wine Show. She is a contributing author to the red winemaking chapter of "Australian Winemaking" available on line through Trivinum Press.

Fiona is married with two children and lives on a small Barossa vineyard acreage close to the Seppeltsfield estate itself.



1888 GRAVITY CELLAR

The 1888 Gravity Cellar is a heritage-listed landmark within the Seppeltsfield estate of the Barossa Valley. Completed in 1888, the cellar was the visionary design of Oscar Benno Seppelt, son of Seppeltsfield founders Joseph and Johanna.

Built into the hillside on a series of terraces, Benno's design of the cellar was centred on allowing the natural course of gravity to assist the flow of fruit down through the winery.

Whilst originally borne from engineering logic, the gravity-fed minimal handling approach is now a coveted modern-day winemaking principle. In complement to open fermentation, the resultant wines show heightened aromatics and purity of fruit, aided by the gentle extraction of colour, flavour and tannin.

For nearly a century, the 1888 Gravity Cellar played an important role in Australia's fine wine landscape, until it was eventually decommissioned in the 1980s due to the need for significant restoration.

The cellar lay dormant for nearly 30 years until it was proudly revived for the 2010 vintage, now celebrated once again by the winemakers of Seppeltsfield.



