



SEPPELTSFIELD
BAROSSA

2018 SEPPELTSFIELD BAROSSA SHIRAZ

VINEYARD

The 2018 Seppeltsfield Barossa Shiraz is our foundation-level, representing the estate's diverse holding of vineyards that cross the region's Western ridge, from the North to Southern grounds. Generations of grape growers have farmed this variety in the region since the 1840s - the complex combination of varying geology, geography and climate interacting to express its qualities in manner of ways, from perfumed and elegant to rich and generous. Definitely however, Barossa Shiraz is not simply a translation of grape or grounds; it also represents a tapestry of the region's history, culture and pioneering endeavour.

With a close eye on what the growing season has provided, Seppeltsfield's vineyards are considered at individual block level for their suitability of our 'village' release. Intensive sampling is undertaken as the fruit approaches ripening maturity, to ensure optimal harvest timing.



Shiraz



180-350 metres above sea level



Barossa, South Australia



Multiple sites, including red brown earths over limestone, to sands over clay

WINEMAKING

The 2018 Barossa Shiraz 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.

TASTING NOTES

Medium to full-bodied, the 2018 Barossa Shiraz displays true Barossa character of dark cherry and plummy fruits, with a medium tannin profile.

Colour: Bright red with a youthful crimson hue.

Aroma: Lifted dark cherry and plum fruit with complex brown spices.

Palate: Classic Barossa ripeness, dark fruits and dark chocolate richness. Balanced yet subtle oak, juicy acidity and polished tannins.









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.



