

Greenock Creek

VINEYARD & CELLARS

Alices Shiraz 2017

Harvested from the Seppeltsfield property from 1997 plantings. Soil profile is slaty silk stone though light red/brown clays.

COLOUR

Cranberry red with brick red hues.

AROMA

Blackberry and prune with savoury spices.

TASTE

Aromatic and spicy. Red currants and bitter cherries are supported by a high and defining tannin profile creating a flinty aspect the wine. Black berry fruits evolve towards the finish and are meet by anise and sage flavours carried by a cranberry acid line.

REGION

Barossa Valley, Seppeltsfield sub-region.

GRAPE VARIETIES

Shiraz.

VINEYARDS

Peter Seppelt Road Vineyard.

WINEMAKING

Hand harvested and de-stemmed without being crushed. Fermented in concrete open fermenters for 7-10 days with 4 pump overs to maintain a fermentation temperature of 20-22°C. Drained and pressed through our wooden basket press before being transferred into seasoned American oak for 27 months. Bottled un-fined and un-filtered.

VINTAGE CONDITION

The 2017 vintage was preceded by drenching winter rains that allowed healthy canopy development and good fruit set. The summer leading into harvest was unusually cool, with frequent rain events resulting in grapes with great natural acid balance and freshness. The resultant wines are elegant with fruit purity and definition.

ALCOHOL BY VOLUME

16.5%.

ENJOY WITH

Vegetarian Lasagne and spiced beef noodles.

IDEAL DRINKING WINDOW

3-5 years from release but drinking well for 8-10 years.

