



SEPPELTSFIELD
BAROSSA

TASTING BOOK, GROUNDS | 2018 'THE EASTING' BAROSSA SHIRAZ



'GROUNDS'

Our 'Grounds' releases are a study of the Barossa's regional hero - Shiraz. Grown on single vineyard sites across the patchwork of the Barossa, our releases look to express the differences in locale of where our fruit is farmed.

As our interpretation of Barossa 'terroir', our Grounds releases look to apply a beguiling simplicity for what in European terms is often complicated and complex idea of the relationship between geography, geology, climate and history.

The Seppeltsfield single vineyard 'Grounds' Shiraz expressions take inspiration from a comprehensive study of the Barossa's sub-regionality. The collaborative project - led by the Barossa Grape & Wine Association - brings together winemakers (including Seppeltsfield's Fiona Donald), grapegrowers and soil and climatic science experts, to evaluate and identify the variations in Shiraz wine expression across the various parishes of the region.

Through controlled winemaking studies and regular tastings, clear distinction across N/E/S/W compass points of the Barossa has been found. The Grounds study emphasises the diversity of expression possible with Barossa Shiraz, and how we are constantly learning of the significance 'place' that can influence it.

Our terminology, 'Northing', 'Easting', 'Southing' and 'Westing', is inspired by the art and science of cartography (map-making), referring to a deviation to, or distance covered in the respective direction.

2018 SEPPELTSFIELD 'THE EASTING' BAROSSA SHIRAZ

VINEYARD

Our 2018 'The Easting' Barossa Shiraz is a single vineyard wine, grown in the Barossa's beautiful high country in the East - the Eden Valley.

Sitting between 380-410m above sea level, our 'Garden of Eden' vineyard is set amongst the classic Eden Valley landscape of towering Eucalyptus, scrub-dotted paddocks and rocky outcrops. The vineyard, close to the small township of Springton, is largely dry-grown and planted in sandy loam over bluestone, quartz and schist. The Eden Valley itself being higher in elevation to the Barossa Valley floor, is cooler, wetter and experiences a later ripening season.



100% Shiraz
Harvested 23rd March, 2018
Row direction: East-West
Trellis: Single wire



380 - 410 metres above sea level



Barossa, South Australia 'Eastern Grounds'
Vineyard location: 34° 41'11.3"S 139° 03'32.0"E
Traditional Owners of Country: Peramangk People



Sandy loam over bluestone, quartz and schist



Average annual max temperature: 19.1 degrees C
Average annual rainfall: 650mm



14-months in French oak hogsheads.
Medium Toast, new & seasoned

WINEMAKING

The 2018 Barossa 'The Easting' 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 Easting' Shiraz was fermented in open fermenters, between 18 and 28 degrees and monitored daily over two by twelve-hour intervals.

'The Easting' was then matured for 14 months in new and seasoned French oak hogsheads. Bottled 28th November 2019.

TASTING NOTES

Medium-weighted, the 2018 'The Easting' displays typical Eden Valley Shiraz character of aromatic red Cherry and Blueberry fruits with defining acidity and supple tannins.

Colour: Youthful and bright reds, with crimson hues.

Aroma: Fragrant fresh Blueberries and Cherries, with Anise and Sage complexity.

Palate: Poised on the edge of medium bodied, the tannin profile is fine grained with a graceful palate of primary fruits.

Drink: Now or with cellaring potential through to 2030.





SEPPELTSFIELD 'GARDEN OF EDEN' VINEYARD



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



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.



