

G E P P E T T O

This range of classic French varieties is unashamedly designed for youthful drinking and is part of the family's quest to produce premium but affordable wines from grapes grown in several cool climate regions of Victoria, including the Mornington Peninsula.

2019 SHIRAZ

VINTAGE

2019 has provided yet another wonderful growing season in a string of recent ideal vintages. The mild summer and moderate yields have combined to produce full flavoured wines with texture and poise as well as helped retain a higher than normal level of natural acidity. This year will undoubtedly be remembered as one of the greats!

REGION

Grampions. Hyde Park Vineyard.

WINEMAKING

The hand-harvested grapes were destemmed to open fermenters where the fermentation process was allowed to commence spontaneously with naturally occurring yeast. The ferment was allowed to peak at a temperature of 32 degrees centigrade and was both hand plunged and pumped over regularly to extract colour, texture and flavor. A short maceration on the skins was allowed post ferment before the wine was pressed to a mixture of second and third use French oak barriques for maturation (four months). It remained in barrel, with occasional rackings, prior to being assembled for filtration and bottling.

TECHNICAL DATA

ALCOHOL	14%	ACIDITY	5.78 g/L
PH	3.63 g/L	RESIDUAL SUGAR	Dry
MALOLACTIC	100%		

NOSE

A wine of vibrant colour with berry fruits and spice on the nose.

PALATE

Cherries, pepper and liquorice.

DRINK WITH

Barbecued spareribs, kangaroo burger, steak with pepper sauce.

CELLARING

Drink now or over the next 6 years.

VEGAN AND VEGETARIAN FRIENDLY

