

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.

2022 SHIRAZ

VINTAGE

Cool wet and often windy conditions in October and November 2021 resulted in a slower than usual early growth period with flowering being both late and less productive than average (and desired). By mid December the inclement weather gave way to ideal development and ripening conditions with the near perfect weather making for an excellent harvest for both whites and reds right across the Mornington Peninsula and Victoria.

REGION

King Valley, Victoria.

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 (eight months). It remained in barrel, with occasional rackings, prior to being assembled for filtration and bottling.

TECHNICAL DATA

ALCOHOL	13.5%	ACIDITY	5.72 g/L
PH	3.58	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

