

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.



2021 SHIRAZ

VINTAGE

A cool summer with above average rainfall initially gave cause for concern with disease pressure being at its highest in many years. However, through rigorous canopy management and excellent vine health we managed to avoid any botrytis & mildew outbreaks. The moderate weather conditions also allowed for a prolonged ripening season with most reds developing amazing structure & depth of colour, while the whites retained vibrant acidity and an elegance that will provide age-ability for many years to come. With yields being adequate if not bountiful this is certainly a year to remember!

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.