

Oscar Semmler



2012 OSCAR SEMMLER SHIRAZ

Shiraz from the St. Jakobi vineyard 5-acre "1975 Block" matures in barrels for up to 21 months and during this time we regularly taste each barrel and make note of the best structured and most mouth filling parcels. Towards the end of 2013 the selected barrels were chosen for the "Oscar", our reserve label for Dutschke representing "the best of the vintage" from the St. Jakobi vineyard.

In 2012 the 75 Block Shiraz was harvested on two separate occasions, picking the eastern 16 rows on the 20th of February. The grapes and resulting juice tasted and smelt tremendous so the remaining 16 rows on the western side were harvested only 3 days later on the 23rd February. The two separate parcels were fermented individually for 10-14 days in stainless steel fermenters under our shed verandah roof, before being drained, pressed and then transferred to oak hogsheads to complete fermentation. Post fermentation the wines were racked and then returned to these same French oak barrels to mature for a further 21 months.

The 2012 Oscar Semmler Shiraz is a full bodied, ripe and generously fruit filled wine, showing mid palate flavours characteristic of dark cherry and black berries. The spicy French oak characters and fine grain grape tannins compliment the round fruit-focussed palate concentration. The finish is long, with firm tannins and clean acidity. It's a wine that will further soften and complex with careful cellaring.

We trust you'll enjoy it!

Winemaker	Wayne Dutschke
Vineyard	Ken Semmler's St. Jakobi Vineyard
Block	1975 Block Shiraz
Region	Lyndoch, Barossa Valley, South Australia
Harvest Date	20th February and 23rd February 2012
Fermentation	First pick was a 10 day ferment and second pick fermented for 14 days. Both parcels fermented and matured in oak separately
Oak Maturation	21 months in new & 1 year old French Hogsheads
Alcohol	14.8%
Bottling Date	January 2014
Cellaring potential	Drink now to 2027