

Oscar Semmler Shiraz



## 2013 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 2014 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 2013 the 75 Block Shiraz was harvested on two separate occasions, picking the eastern 18 rows on the 13th of February. The grapes and resulting juice tasted and smelt tremendous so the remaining 14 rows on the western side were harvested only 2 days later on the 15th 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 2013 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!

<b>Winemaker:</b>	Wayne Dutschke
<b>Vineyard:</b>	Ken and Helen Semmler's St. Jakobi Vineyard on the "1975 Block Shiraz"
<b>Region:</b>	Lyndoch, Barossa Valley, South Australia
<b>Harvest Date:</b>	13th February and 15th February
<b>Fermentation:</b>	First pick was a 10 day ferment and second pick fermented for 14 days. Both parcels fermented and matured in oak separately
<b>Alcohol:</b>	14.5%
<b>Oak Maturation:</b>	21 months new & 1 year old French Hogsheads
<b>Cellaring potential:</b>	Great to drink now to 2027

### Tyson Stelzer, Wine Press: 96 points

St. Jakobi is magnificent in 2013 and such is the caliber of this season that this label is closer to Oscar than ever. But in time Oscar declares its greatness as one of the grand crus of the Barossa. It's magnificently seamless, making a grand statement in its undeviating line and tremendous persistence. Back-to-back with St Jakobi, Oscar edges a little closer to the black end of the fruit spectrum, with more liquorice and violet character, but it is supported by the same commanding, finely structured tannin profile and dark chocolate oak.

### Top 20 Wines - Barossa Living Spring Edition 2015