

St. Jakobi Shiraz



2014 ST. JAKOBI SHIRAZ

In 1934 my Grandfather, Oscar Semmler purchased a vineyard and grazing property across the road from where he and his brothers grew up. This property is located on the southern side of Lyndoch in the Barossa Valley, along side of the “St. Jakobi” Lutheran church and school. It is in the St Jakobi Church where my great grandparents, grandparents, parents and Brenda and myself have all been married.

The grapes for our “St. Jakobi” Shiraz come from a small 5-acre (32 rows) planting of vines planted in 1975 by Ken Semmler (Oscar’s son & my uncle) on this family property. We’ve been blessed by having this patch of vineyard in a region that consistently produces good quality fruit year after year. The Shiraz from this special planting typically gives us wines that are rich in spice, dark cherry and chocolate characters with fullness and wonderful structure for longevity in the bottle.

Heavy rain fell from the heavens on the 13th of February. The vineyard soil was well drenched and it took some time for the vines to soak it up, delaying our start to harvest. Surprisingly there was no disease or damage to the fruit due to this wet weather. The windy warm weather that followed was a huge relief to growers throughout the valley.

Normally we would be harvesting the Shiraz for our St. Jakobi Shiraz in middle to late February. This year our first pick was on the 6th of March, around 3 weeks later than in 2013. Our first pick on the St. Jakobi block saw us harvesting 13 rows on the East. The first signs during crushing and fermenting indicated that the parcel was spectacular with wonderful colour and flavour. But the weather was looking extremely kind for the next week, so it was decided to only harvest the balance of the block on the 11th of March.

Picking across the block on two separate occasions gave us two individual parcels of Shiraz. The parcels were fermented separately in open fermenters at our winery on Gods Hill Road. Each batch was then basket pressed before being transferred to a range of new and older French and American barrels, supplied to us by 9 different coopers. Using a wide range of different oak hogsheads gives us a better opportunity to put together a more interesting wine than if we were to use oak from only one supplier.

The wines remained in oak for 20 months before blending the wines from the selected barrels to make our 2014 St Jakobi Shiraz. This wine shows complexity of flavoursome red and black berried fruits displaying the full potential of the Shiraz fruit that grows on this “precious patch” of dirt.

We trust you’ll enjoy it!

Winemaker:	Wayne Dutschke
Vineyard:	Ken Semmler’s St. Jakobi Vineyard
Region:	Lyndoch, Barossa Valley, South Australia
Harvest Date:	6th March and 11th March 2014
Fermentation:	8 to 10 day ferments in open fermenters with 2 daily pump overs. Fruit from each “pick” fermented and matured in oak separately
Alcohol:	14.6%
Oak Maturation:	20 months in New and Older French and American Hogsheads
Cellaring potential:	Drink now to 2025

95 points, James Halliday Wine Companion 2017

Destemmed, some whole berries, open-fermented, cultured yeast, 7-12 days on skins, basket pressed, matured in 65% French and 35% American Hogsheads for 18 months. Black fruits block out all others, but neither the oak nor the tannins is compromised, both integral parts of the long, full bodied palate, which carries its alcohol very well.