

St. Jakobi Shiraz



2012 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.

Ideal ripening conditions of the 2012 Vintage led to lovely richly flavoured ripe fruit and un rushed conditions for harvesting. This allowed us to harvest the small 32 row block on 2 occasions. First pick was taken on the 20th February from the 16 rows on the eastern side of the block and the 2nd pick was a few days later taking grapes from the 16 rows on the western side.

Picking across the block on two separate occasions gave us two individual parcels of Shiraz. The parcels were fermented separately in static fermenters at our winery on Gods Hill Road and each batch of wine was 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 2012 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:	20th February, 23rd February 2012
Fermentation:	10 to 12 Day ferments in Static Fermenters with 2 daily pump overs. Fruit from each "pick" fermented and matured in oak separately
Oak Maturation:	20 months in New and Older French and American Hogsheads
Alcohol:	14.8%
Cellaring potential:	Drink now to 2022