

Oscar Semmler Shiraz



2014 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 2015 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 2014 the 75 Block Shiraz was harvested on two separate occasions, picking the eastern 13 rows on the 6th of March. The grapes and resulting juice tasted and smelt tremendous but we decided to leave the harvesting of the remaining 19 rows on the western side for another 5 days, picking on the 11th March. 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 malolactic fermentation the wines were racked and then returned to these same French oak barrels until just prior to bottling.

The 2014 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-focused palate concentration. The finish is long, with firm tannins and clean acidity. It's a wine that will further soften and develop with careful cellaring.

We trust you'll enjoy it!

Winemaker:	Wayne Dutschke
Vineyard:	Ken and Helen Semmler's St. Jakobi Vineyard on the "1975 Block Shiraz"
Region:	Lyndoch, Barossa Valley, South Australia
Harvest Date:	6th and 11th of March
Fermentation:	First pick was a 10 day ferment and second pick fermented for 14 days. Both parcels fermented and matured in oak separately
Alcohol:	14.5%
Bottle Maturation:	18 months before release
Cellaring potential:	Great to drink now to 2028