

DUTSCHKE

BAROSSA VALLEY

2018 St. Jakobi Shiraz



The grapes for the Dutschke “St. Jakobi” Shiraz come from a small 5-acre (32 rows) planting of Shiraz vines on Ken and Helen Semmler’s St Jakobi vineyard, planted by Ken (Uncle Ken) in 1975. This special planting of vineyard consistently produces high quality fruit year after year and gives us wine that is rich in spice, dark cherry and chocolate characters with fullness and wonderful structure for longevity in the bottle.

The dry and warm conditions of the 2018 Summer/Autumn lead to a lower yielding Vintage than average.

Harvesting took place on two separate occasions, harvesting the eastern 18 rows on the 2nd of March and finishing with the remaining 14 western rows on the 6th of March.

On receipt in to the winery, the grapes were destemmed into open top fermenters, allowing us to conduct two ferments independent of one another, providing the opportunity to utilise different fermentation techniques and impart different characteristics.

The first ferment was conducted in warmer temperatures than the latter picked parcel. The second ferment had a good amount of whole bunches and we ran the ferment at a lower temperature.

Both fermented through to dryness over 7-8 days. After basket pressing, these two parcels were matured separately in a mixture of French and American Hogsheads, supplied to us by 7 different coopers.

With the combination of east vs west in the vineyard, different fermentation techniques and a plethora of barrels, the resultant blend shows a range of interesting flavours. There are mouth-filling generous dark berried fruit flavours with a fine, spicy drying grape and oak tanning finish. The full potential of Shiraz from this “precious patch” of dirt is on display.

We trust you’ll enjoy it!

Winemaker	Wayne Dutschke
Vineyard	Ken & Helen Semmler’s St. Jakobi Vineyard on the “1975 Block Shiraz”
Region	Lyndoch, Barossa Valley, South Australia
Harvest date	2nd & 6th of March 2018
Fermentation	7-8 Day ferments in Static Open Fermenters with 2 daily pump overs. Fruit from each “pick” fermented and matured in oak separately
Alcohol	14.5%
Oak maturation	18 months in new and older French and American Hogsheads
Bottling date	November 2019
Cellaring potential	Drink now or enjoy as a more mature wine for many more years

93 points, James Halliday Wine Companion 2021
GOLD Medal, Barossa Wine Show 2020