



2019 SEPPELT DRUMBORG VINEYARD HENTY CHARDONNAY

THIS WINE FORMS PART OF SEPPELT'S PRIZED DRUMBORG VINEYARD RANGE, SOURCED FROM THE MATURE, COOL-CLIMATE SEPPELT DRUMBORG VINEYARD IN SOUTH-WEST VICTORIA'S HENTY REGION. PLANTED IN 1964 BY KARL SEPPELT AND SWEPT BY ICY WINDS FROM THE SOUTHERN OCEAN, IT IS ONE OF THE SOUTHERN-MOST VINEYARDS OF MAINLAND AUSTRALIA.

SEPPELT DRUMBORG VINEYARD HENTY CHARDONNAY IS AN EXPRESSION OF PURITY AND BALANCE. SELECT PARCELS OF CHARDONNAY ARE CHOSEN FOR THEIR INTENSITY OF FLAVOUR AND MINERAL ACID STRUCTURE. TRADITIONAL WINEMAKING TECHNIQUES ARE USED, INCLUDING FERMENTATION IN A COMBINATION OF SMALL AND LARGE FORMAT FRENCH OAK FOLLOWED BY MATURATION ON LEES. THE 2019 VINTAGE OF THIS WINE IS A FINELY STRUCTURED, YET POWERFUL EXPRESSION OF CHARDONNAY WITH FLAVOURS OF PEAR AND CITRUS PEEL.

GRAPE VARIETY

Chardonnay.

WINEMAKING AND MATURATION

Whole bunch pressed, barrel fermented with full solids included and partial MLF (15%). Lees stirred once a month and matured in 500L French oak Puncheons for 9 months – 20% new oak overall, followed by 2 months maturation on gross lees in tank.

COLOUR

Pale straw with green hues.

NOSE

Aromas of white nectarines, lemon zest and roasted nuts combined with complex flinty notes.

PALATE

Long and pure, the palate shows fresh pear and citrus flavours combined with subtle toasty oak and chalky acidity. A delicate, yet powerful wine.

VINEYARD REGION

Fruit is exclusively sourced from the Seppelt Drumborg vineyard in Henty, Victoria.

VINEYARD CONDITIONS

A cool winter with good rainfall was followed by cool spring conditions, resulting in good fruit set. Summer temperatures were average to warm, with persistent fine conditions and little rain, resulting in moderate yields and very good quality.

TECHNICAL ANALYSIS

Harvest Date: March 2019

pH: 3.10

Acidity: 7.5 g/L

Alcohol: 13%

Residual Sugar: 0.6 g/L

Peak Drinking: Now until 2024

