



SEPPELT

FOUNDED 1851



Seppelt Drumborg Pinot Noir 2016

During 150 years of winemaking, Seppelt has built a reputation for innovation and dedication to quality. The Seppelt approach is to harness the strength and characteristics of each region and create varietally and regionally expressive wines.

Seppelt planted its Drumborg Vineyard in southern Victoria in 1964 to grow premium quality, cool-climate fruit. It's a vineyard that experiences challenging weather which keeps yields low and fruit concentration and natural acidity high.

This Drumborg Pinot Noir is made from the best parcels of fruit from the stunning 2016 vintage and expresses the personality of this unique vineyard.

Winemaker Comments Adam Carnaby

Vineyard Region

Fruit for the Drumborg Pinot Noir is 100% sourced from the Drumborg Vineyard in Henty.

Vintage Conditions

A cool winter with good early rainfall was followed by warm, dry spring conditions, resulting in excellent fruit set. Summer temperatures were average, with persistent fine conditions and little rain, resulting in above-average yields and exceptional quality.

Technical Analysis

Harvest Date Early March 2016

pH 3.60

Acidity 5.6 g/L

Alcohol 12.5 %

Residual Sugar 0.4 g/L

Peak Drinking Now until 2026

Winemaking

Hand-picked fruit was destemmed into small open fermenters with a proportion of whole bunches included. 7-10 days fermentation on skins was followed by partial barrel fermentation and 9 months maturation in 225L & 500L French oak - 28% new and 72% seasoned.

Colour

Ruby red with crimson hues

Nose

The complex, perfumed nose shows aromas of dark cherry, spice and complex charcuterie notes.

Palate

Flavours of sour cherries and redcurrants are combined with textural elements and fine, layered tannins with a backbone spicy well-integrated French oak.