



# 2018 SEPPELT GRÜNER VELTLINER

DURING 150 YEARS OF WINEMAKING, SEPPELT HAS BUILT A REPUTATION OF INNOVATION AND DEDICATION TO QUALITY. THE SEPPELT APPROACH IS TO HARNESS THE STRENGTH AND CHARACTERISTICS OF EACH REGION AND CREATE WINES WHICH ARE VARIETALLY AND REGIONALLY EXPRESSIVE – WINES WITH A ‘SENSE OF PLACE’.

THE HENTY DISTRICT IN FAR SOUTH WESTERN VICTORIA HAS A LONG HISTORY OF PRODUCING FINELY-STRUCTURED COOL CLIMATE VARIETALS WITH UNIQUE REGIONAL CHARACTER. GRÜNER VELTLINER, AN AROMATIC WHITE VARIETY ORIGINATING FROM SOME OF THE COOLEST COUNTRIES IN EUROPE, IS PERFECTLY SUITED TO THIS ENVIRONMENT. THE 2018 VINTAGE HAS PRODUCED A WINE WITH PERFUMED AROMATICS AND A TEXTURED PALATE, SUPERBLY BALANCED WITH A LONG FINISH.

## GRAPE VARIETY

Gruner Veltliner.

## WINEMAKING AND MATURATION

Fruit was machine harvested and crushed with full solids included. The resulting cloudy juice was fermented in stainless steel at 13 degrees and matured in tank on lees for 10 months before bottling.

## COLOUR

Pale straw with green hues.

## NOSE

Aromas of sweet spice and peppercorns with pears and green apple.

## PALATE

The palate shows spiced pears and citrus combined with textural elements and fine, chalky acidity typical of the Henty region.

## VINEYARD REGION

Drumborg Vineyard, Henty

## VINEYARD CONDITIONS

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

## TECHNICAL ANALYSIS

**pH:** 2.97

**Acidity:** 6.9 g/L

**Alcohol:** 11.0%

**Residual Sugar:** 3.8 g/L

**Peak Drinking:** Now - 2030





**SEPPELT**  
FOUNDED 1851