



SEPELT

FOUNDED 1851



Seppelt Salinger NV

Seppelt is considered one of the pioneers of Australian sparkling wine producing its first vintage in the 1890s under the stewardship of Hans Irvine and Frenchman Charles Pierlot. An enduring dedication to sparkling excellence has been passed down by generations of winemaking greats ensuring the current range of sparkling wines both reflects the best of old traditions and modern innovation.

With the classic sparkling varietals of chardonnay and point noir from premium vineyards, Seppelt Salinger NV is a wine of great finesse and balance with a luscious creamy mouthfeel. Rich yet delicate, it has a fine bead and crisp refreshing finish.

Winemaker Comments Adam Carnaby

Vineyard Region

Premium cool- climate sparkling regions - 42% Adelaide Hills, 30% Tumbarumba and remainder from Henty and the Yarra Valley.

Vintage Conditions

Multiple Vintages

Technical Analysis

Harvest Date

pH 3.14

Acidity 6.4g/L

Alcohol 12%

Residual Sugar 11.6g/L

Bottling Date

Peak Drinking Now - 2016

Grape Variety

Blend Pinot Noir 60% Chardonnay 37% Pinot Meunier 3%

Maturation

Old French oak

Colour

Pale straw.

Nose

Very complex bouquet, toasty and nutty with vibrant citrus notes and creamy brioche aromas.

Palate

Opulent flavours drive this deep and complex palate, the powerful nutty components are all drawn together by fine acid structure, this natural balance makes for an extremely refreshing sparkling.