



# 2013 SEPPELT SALINGER HENTY VINTAGE PINOT NOIR CHARDONNAY

SEPPELT IS 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 FOR OVER 125 YEARS, ENSURING THAT THE CURRENT RANGE OF SPARKLING WINES BOTH REFLECT THE BEST OF OLD TRADITIONS AND MODERN INNOVATION.

PRODUCED USING THE TRADITIONAL METHOD OF SPARKLING PRODUCTION, INDIVIDUAL COMPONENTS OF PRISTINE HENTY FRUIT WERE FERMENTED SEPARATELY BEFORE BEING BLENDED TO FORM THE BASE WINE. SEPPELT SALINGER IS BOTTLE-FERMENTED AND MATURED FOR A MINIMUM OF THREE YEARS ON LEES BEFORE DISGORGING, AND IS A SPARKLING WINE WITH GREAT ELEGANCE AND FINESSE.

## GRAPE VARIETY

48% Pinot Noir, 38% Chardonnay, 14% Pinot Meunier

## WINEMAKING AND MATURATION

36 months in bottle on secondary fermentation lees before disgorgement in the Méthode Traditionelle.

## COLOUR

Pale white gold with a fine bead and persistent mousse.

## NOSE

The nose shows citrus and green apple aromas with brioche and nutty characters derived from ageing on lees.

## PALATE

The palate combines delicate citrus fruits with toasted brioche and creamy lees characters supported by a fine mineral acid structure. This produces an elegant, balanced wine with great length.

## VINEYARD REGION

Henty, Victoria.

## VINEYARD CONDITIONS

After a wet winter in 2012, the spring leading into 2013 was relatively cool and then blossomed into a sunny and warm summer which continued well into March. Summer temperatures were only slightly above average, but the sunshine hours were truly atypical. The vines progressed steadily through the season but ripened rapidly, spurred on by the sunshine hours.

## TECHNICAL ANALYSIS

**Harvest Date:** February 2013

**pH:** 3.05

**Acidity:** 7.5 g/L

**Alcohol:** 11.5%

**Residual Sugar:** 8.0 g/L

**Peak Drinking:** 2018 - 2022

