

2021 SEPPELT JALUKA HENTY CHARDONNAY

DERIVING ITS NAME FROM VICTORIA'S PICTURESQUE JALUKA FOREST, JALUKA CHARDONNAY IS A BRIGHT, MODERN EXPRESSION OF CHARDONNAY FROM THE HENTY REGION IN SOUTH-WEST VICTORIA.

JALUKA CHARDONNAY HARNESSSES THE UNIQUE CHARACTERISTICS AND COOL MARITIME CLIMATE OF HENTY AND INCORPORATES PARCELS OF FRUIT FROM SEPPELT'S PRIZED DRUMBORG VINEYARD WHICH WAS ESTABLISHED IN 1964. THE 2021 JALUKA FEATURES LIVELY CITRUS AND STONE FRUIT CHARACTERS WITH A CREAMY TEXTURE BALANCED BY WELL-INTEGRATED FRENCH OAK TO PRODUCE A COMPLEX, REFINED CHARDONNAY.

GRAPE VARIETY

Chardonnay

WINEMAKING AND MATURATION

100% barrel fermented and close to full malolactic fermentation. Barrels were stirred monthly and matured for nine months unsulphured in French oak barriques (225L) with 35% new oak overall.

COLOUR

Very pale gold

NOSE

Lifted romas of white peach, citrus blossom, nougat and nutty barrel ferment characters.

PALATE

Juicy white peach, citrus notes, cashew and nougat balance the chalky acidity and creamy texture to produce a complex and refined Chardonnay.

VINEYARD REGION

Henty, Victoria – with some parcels from the Seppelt Drumborg Vineyard.

VINEYARD CONDITIONS

A dry late winter with very wet conditions during October and November. The summer growing season was mild with a cool and relatively dry harvest period. These conditions resulted in below average yields but an excellent quality vintage for Henty in 2021.

TECHNICAL ANALYSIS

Harvest Date: March 2021

pH: 3.27

Acidity: 7.2 g/L

Alcohol: 13 %

Residual Sugar: 0.4 g/L

Peak Drinking: Now until 2026

