

2021 SEPPELT DRUMBORG VINEYARD HENTY PINOT NOIR

SOURCED FROM THE MATURE, COOL CLIMATE DRUMBORG VINEYARD IN SOUTH WEST VICTORIA'S HENTY REGION, OUR PINOT NOIR IS PART OF SEPPELT'S ICONIC DRUMBORG VINEYARD RANGE. PLANTED IN 1964 BY KARL SEPPELT, THE DRUMBORG VINEYARD IS RENOWNED FOR ITS COOL CLIMATE, SINGLE VINEYARD WINES WHICH ARE A REFLECTION OF THE BEAUTY AND PURITY OF THIS ISOLATED SITE

SEPPELT DRUMBORG VINEYARD PINOT NOIR IS AN EXPRESSION OF ITS UNIQUE SITE. SELECT PARCELS OF PINOT NOIR WERE CHOSEN FOR INTENSITY OF FLAVOUR AND STRUCTURE. TRADITIONAL WINEMAKING TECHNIQUES WERE USED, FOLLOWED BY MATURATION IN FRENCH OAK BARRIQUE. THE 2021 VINTAGE IS A POWERFUL ITERATION THAT SEAMLESSLY REFLECTS ITS SENSE OF PLACE

GRAPE VARIETY

Pinot Noir

WINEMAKING AND MATURATION

Fruit was destemmed into small open fermenters with a proportion of whole bunches included. 6-8 days fermentation on skins was followed by partial barrel fermentation and 9 months maturation in 225L French oak - 23% new and 77% seasoned.

COLOUR

Ruby red with crimson hues

NOSE

Enticing bramble notes are layered with red fruit, wet cement and a touch of gun flint.

PALATE

Very even and creamy with plush, mouth filling juicy fruit, in particular cherry stone and redcurrant. Complex gunflint, textural, fine grained tannins and well-integrated, subtle oak adds structure and persistence and closes out the power of this wine with restrained delicacy.

VINEYARD REGION

Fruit is exclusively sourced from the Seppelt Drumborg Vineyard in Henty, Victoria.

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 Drumborg in 2021.

TECHNICAL ANALYSIS

Harvest Date: March 2021

pH: 3.69

Acidity: 5.2 g/L

Alcohol: 13%

Residual Sugar: 0.2g/L

Peak Drinking: Now until 2030

