

# 2019 SEPPELT DRUMBORG VINEYARD HENTY RIESLING



THIS WINE FORMS PART OF SEPPELT'S PRIZED DRUMBORG VINEYARD RANGE, SOURCED FROM THE MATURE, COOL-CLIMATE SEPPELT DRUMBORG VINEYARD IN SOUTH-WEST VICTORIA'S HENTY REGION. PLANTED IN 1964 BY KARL SEPPELT AND SWEPT BY ICY WINDS FROM THE SOUTHERN OCEAN, IT IS ONE OF THE SOUTHERN-MOST VINEYARDS OF MAINLAND AUSTRALIA.

RIESLING WAS THE FIRST VARIETY PLANTED AT DRUMBORG IN 1964. THIS WINE IS ONE OF SEPPELT'S MOST SOUGHT-AFTER WHITES DUE TO ITS FRUIT PURITY, STRUCTURE, INTENSITY OF FLAVOUR AND REMARKABLE CELLARING POTENTIAL. TRADITIONAL WINEMAKING TECHNIQUES, INCLUDING COOL TANK FERMENTATION FOLLOWED BY A SHORT PERIOD OF MATURATION ON LEES ARE USED TO BRING ABOUT THE PUREST EXPRESSION OF THE VINEYARD. THE 2019 VINTAGE IS A CLASSIC EXAMPLE OF DRUMBORG RIESLING REPRESENTING THE PURITY, BALANCE AND LENGTH INHERENT TO THIS UNIQUE VINEYARD.

## GRAPE VARIETY

Riesling.

## WINEMAKING AND MATURATION

Following hand-picking, three parcels were crushed and pressed then partially clarified with some solids included, while one parcel was whole bunch pressed with full solids included. All batches were fermented in stainless steel at 13 degrees and matured on lees for 1 month before blending and bottling.

## COLOUR

Pale straw with green hues.

## NOSE

The perfumed nose has aromas of lime and white flowers with a touch of aniseed

## PALATE

The palate shows an innate purity with concentrated lime fruit and lemon sorbet supported with textural elements and a backbone of fine, chalky acid producing a powerful wine with balance and length.

## VINEYARD REGION

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

## VINEYARD CONDITIONS

A cool winter with good rainfall was followed by cool spring conditions, resulting in good fruit set. Summer temperatures were average to warm, with persistent fine conditions and little rain, resulting in moderate yields and very good quality.

## TECHNICAL ANALYSIS

**Harvest Date:** Late March 2019

**pH:** 2.92

**Acidity:** 7.5 g/L

**Alcohol:** 11.5%

**Residual Sugar:** 6.0 g/L

**Peak Drinking:** Now until 2050

