



2021 SEPPELT DRUMBORG VINEYARD HENTY PINOT MEUNIER

SOURCED FROM THE MATURE, COOL CLIMATE DRUMBORG VINEYARD IN SOUTH WEST VICTORIA'S HENTY REGION, OUR PINOT MEUNIER 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.

PINOT MEUNIER WAS FIRST PLANTED AT DRUMBORG VINEYARD IN 1966, ORIGINALLY INTENDED FOR USE IN OUR SPARKLING WINE. THE SHEER AGE OF OUR VINES MEANS THEY HAVE REACHED THE ESSENTIAL LEVEL OF MATURITY REQUIRED TO PRODUCE EXCELLENT TABLE WINE. SEPPELT DRUMBORG VINEYARD PINOT MEUNIER IS A UNIQUE EXAMPLE OF THIS VARIETY AND IS AMONGST ONLY A HANDFUL OF WINES MADE IN THIS FASHION IN AUSTRALIA.

GRAPE VARIETY

Pinot Meunier

WINEMAKING AND MATURATION

The fruit was destemmed into a small open fermenter with a proportion of whole bunches included. Six days fermentation on skins was followed by 9 months maturation on lees with the majority in 225L Seasoned French oak – 10% new oak overall.

COLOUR

Medium red with garnet hues.

NOSE

The heady aromas of strawberry compote and sweet spice are balanced by savoury charcuterie, gunflint and truffle notes, creating an intriguing balance

PALATE

Juicy redcurrant, sour cherry and violets balance with fine, grainy tannins that work to create a delicate structural framework. Subtle, well integrated oak and gunflint add depth and complexity.

VINEYARD REGION

Fruit is 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: 5.1 g/L

Alcohol: 13.5%

Residual Sugar: 0.0 g/L

Peak Drinking: Now until 2026