



2017 SEPPELT DRUMBORG VINEYARD HENTY PINOT NOIR

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.

SEPPELT DRUMBORG VINEYARD PINOT NOIR IS AN EXPRESSION OF PURITY AND BALANCE. SELECT PARCELS OF PINOT NOIR ARE CHOSEN FOR THEIR INTENSITY OF FLAVOUR AND STRUCTURE.

TRADITIONAL WINEMAKING TECHNIQUES ARE USED, FOLLOWED BY MATURATION IN A COMBINATION OF FRENCH OAK BARRIQUES AND PUNCHEONS. THE 2017 VINTAGE OF THIS WINE IS A FINE, ELEGANT EXPRESSION OF PINOT NOIR WITH AN INTENSE PERFUMED NOSE AND COMPLEX, LAYERED PALATE.

GRAPE VARIETY

Pinot Noir.

WINEMAKING AND MATURATION

Hand-picked fruit was destemmed into small open fermenters with a proportion of whole bunches included. 7-10 days' fermentation on skins was followed by partial barrel fermentation and 9 months maturation in 225L & 500L French oak - 30% new and 70% seasoned.

COLOUR

Ruby red with crimson hues.

NOSE

The complex, perfumed nose shows aromas of spiced cherry, toasty oak and complex charcuterie notes.

PALATE

Flavours of sour cherries and redcurrants combine with textural elements and fine, layered tannins with a backbone of spicy well-integrated French oak.

VINEYARD REGION

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

VINEYARD CONDITIONS

A wet winter with above average rainfall was followed by cool, dry spring conditions, resulting in good fruit set and lower than average yields. Summer temperatures were cool with little rain, resulting in a long growing season and exceptional quality.

TECHNICAL ANALYSIS

Harvest Date: March 2017

pH: 3.62

Acidity: 5.8 g/L

Alcohol: 12.5%

Residual Sugar: 0.4 g/L

Peak Drinking: 2018 - 2027

