



SEPPELT THE DRIVES CHARDONNAY

THE DRIVES BY SEPPELT WINES CELEBRATES THE SUPERB REGIONALITY OF SELECTED VICTORIAN VINEYARDS AS WELL AS THE DETERMINATION AND VISION OF SEPPELT'S FOUNDER JOSEPH ERNST SEPPELT, A PIONEER AND VISIONARY WINEMAKER FROM THE VICTORIAN ERA, WHO PLANTED THE FIRST SEPPELT VINEYARD IN 1851.

THE FRUIT FOR THE DRIVES CHARDONNAY WAS PRIMARILY SOURCED FROM VINEYARDS LOCATED IN THE YARRA VALLEY AND HENTY REGIONS. BOTH REGIONS ARE KNOWN FOR THEIR COLD, WET WINTERS WHILE THE SUMMERS HAVE WARM DAYS AND COOL NIGHTS, WHICH IS PERFECT FOR PRODUCING CHARDONNAY WITH INTENSE FRUIT FLAVOURS AND CRISP, CLEANSING NATURAL ACIDITY.

GRAPE VARIETY

Chardonnay.

VINEYARD REGION

Yarra Valley and North East Victoria

WINEMAKING AND MATURATION

Fruit was crushed and pressed to a combination of tank and seasoned French oak for fermentation between 18-20 degrees, with no malolactic fermentation. Extended lees contact and stirring was used for 6 months for texture and complexity.

COLOUR

Pale yellow with green hues.

NOSE

The nose displays aromas of white peach and melon combined with roasted nuts.

PALATE

Consistent with previous vintages, the palate carries flavours of sweet stone fruits and citrus peel, combined with creamy texture and balanced mineral acid.

