

## 2019 SEPPELT DRUMBORG VINEYARD HENTY PINOT MEUNIER

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.

PINOT MEUNIER WAS PLANTED AT DRUMBORG IN 1966 TO BE USED AS A COMPONENT OF PREMIUM SPARKLING WINE, HOWEVER IT CAN PRODUCE VERY INTERESTING AND DELICIOUS DRY TABLE WINES REMINISCENT OF PINOT NOIR. 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 90% Pinot Noir 10%

### WINEMAKING AND MATURATION

The 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 on lees in 225L Seasoned French oak – 15% new oak overall.

### COLOUR

Medium red with garnet hues.

### NOSE

The perfumed nose shows complex aromas of strawberries and sweet spice combined with gunflint notes.

### PALATE

On the palate flavours of redcurrants and spiced cherries combine with velvety tannins and subtle, well integrated oak. A fine example of this complex, elegant variety.

### 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:** 3.60

**Acidity:** 5.5 g/L

**Alcohol:** 12.5%

**Residual Sugar:** 0.5 g/L

**Peak Drinking:** Now until 2025

