



SEPPELT

FOUNDED 1851



Seppelt Drumborg Riesling 2013

During 150 years of winemaking, Seppelt has built a reputation for innovation and dedication to quality. The Seppelt approach is to harness the strength and characteristics of each region and create varietally and regionally expressive wines.

Sourced from the mature, cool-climate Drumborg vineyard planted in 1964 in the far south-west corner of Victoria, this Seppelt Drumborg Riesling is a pure expression of elegance and structure. Parcels of Riesling were chosen for their flavour intensity, expression of vineyard character and mineral acidity. Traditional winemaking techniques were used including cool tank fermentation followed by a short period of maturation on lees.

Winemaker Comments Adam Carnaby

Vineyard Region

Fruit for the Drumborg Riesling is 100% sourced from the Drumborg Vineyard in Henty.

Vintage Conditions

After a wet winter in 2012, the spring leading into 2013 was relatively cool. The season was relatively mild in December and then blossomed into a sunny and very warm summer which continued well into March. The Summer temperature was only slightly above average, but the sunshine hours were truly atypical. The vines progressed steadily through the season but ripened rapidly, spurred on by the sunshine hours.

Technical Analysis

Harvest Date 13th and 14th of March 2013

pH 2.8

Acidity 7.8g/L

Alcohol 11.9%

Residual Sugar 7.5/L

Bottling Date 6th June 2013

Peak Drinking Now to 15+ years

Grape Variety

Riesling

Maturation

This wine was fermented in stainless steel and matured on lees for 4 weeks before bottling and blending.

Colour

Pale straw with green hues.

Nose

Aromas of bright and lifted white flowers, musk, fresh mandarin combined with aromas of fresh lime juice.

Palate

The palate shows kaffir lime fruit and lemon sorbet supported with a chalky texture along the palate. Fine-boned mineral acid pulls the structure together with a sherbet-like finish to produce a wine with balance and delicacy.