



SEPPELT

FOUNDED 1851



Seppelt Drumborg Riesling 2014

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.

The 2014 vintage marks the 50th anniversary of the establishment of the Drumborg vineyard by the Seppelt family.

Winemaker Comments Adam Carnaby & Melanie Chester

Vineyard Region

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

Vintage Conditions

A wet winter was followed by cold and windy spring conditions, resulting in a significantly lower than average fruit set. Summer was cooler than average, with generally fine conditions. The resulting low yields of fruit have produced wines with intensity and style.

Technical Analysis

Harvest Date mid March 2014

pH 2.91

Acidity 8.5g/L

Alcohol 11.5%

Residual Sugar 7.8/L

Bottling Date 14th June 2014

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 freshly zested Tahitian lime and white flowers combined with mandarin peel.

Palate

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