



SEPPELT



Jaluka Chardonnay 2011

The 2011 Seppelt Jaluka Chardonnay was sourced exclusively from the Drumborg Vineyard in Henty. The vineyard was planted in 1964 to provide Seppelt with cool climate fruit for premium quality wines, including sparkling.

The Drumborg vineyard remains one of the most southern vineyards in mainland Australia. The varieties planted reflect the cool climate nature of the site with Pinot Noir, Pinot Meunier and Chardonnay, along with Riesling and Sauvignon Blanc. With a mean January Temperature of 17.5 degrees, Henty is fast developing a reputation as one of Australia's leading cool climate regions.

Winemaker Comments Joanna Marsh

Vineyard Region

100% Henty (Drumborg vineyards)

Vintage Conditions

2011 was a very cool wet season. Spring was cool with a warm flowering period resulting in a later season. This was followed by a cool wet summer with a strong maritime influence. The harvest began in mid march and extended into late April in very cool conditions. The result was a great season for cool climate wines, very delicate flavours balanced by a great acid structure and minerality.

Technical Analysis

Harvest Date Early to Mid April

pH 3.25

Acidity 6.26g/L

Alcohol 12.5%

Residual Sugar 0.3g/L

Bottling Date 21/2/2012

Peak Drinking 2014 - 2026

Grape Variety

Chardonnay

Maturation

Seasoned French Oak 70% & New French Oak 30%

Colour

Medium/Pale Yellow with Green tinges.

Nose

Complex nose of grapefruit pith, baked pastisseries, and creamy lemon curd pudding.

Palate

Restraint in the front palate opens to a blossoming opulence of candied citrus fruit, creamy yeast lees texture and bright minerality all delicately balanced over a diamond sharp acid backbone. The palate finish lingers with a sweet nutty oak finish.