

SEPPELT

FOUNDED 1851



Jaluka Chardonnay 2012

Seppelt planted its Drumborg Vineyard in southern Victoria in 1964 to grow premium quality, cool-climate fruit. A vineyard that experiences challenging weather, which keeps yields low and fruit concentration and natural acidity high.

With the release of the 2012 Jaluka comes a shift in winemaking (especially Chardonnay) brought on by Adam Carnaby's first vintage at Seppelt; *"In our eyes, Chardonnay should be an expression of the region and the variety, and so we have taken the winemaking in a new direction."*

While some of the techniques remain the same, some have changed. All of these factors allow us to bring together a wine that is complex, balanced and most importantly - regional.

Side by side the V11 and V12 are considerably different. Less malolactic fermentation in the V12 allows for a crisper, leaner chardonnay that is a true representation of the region and variety.

White peach and lemon curd aromas lift gently from this elegant wine. A zingy palate with crunchy acidity helps keep the mouth clean as flavours of vibrant citrus fruit dance playfully across your tongue. Textural lees and minerality help maintain its fantastic structure as you discover the layers of complexity that open up with time spent in your glass.

Winemaker Comments Adam Carnaby / Melanie Chester

Vineyard Region

Henty, Victoria

Vintage Conditions

The 2012 vintage in Henty was one of the great seasons for the production of table wine. Low yields, slightly drier and warmer than average conditions produced stunning results. Chardonnay from Henty produced great intensity and balanced flavours, knitted together with the characteristic acid minerality and structure.

Technical Analysis

Harvest Date Mid-March 2012

pH 3.1

Acidity 7.7g/L

Alcohol 12.5%

Residual Sugar 0.3g/L

Bottling Date 16th April 2013

Peak Drinking Now – 2020

Food Matches Pasta alla vongole, slow cooked pork belly or a classic roast chook!

Grape Variety

Chardonnay

Maturation

2012 Jaluka was barrel fermented and then aged on lees in French oak (35% new) for nine months, before the barrels were emptied into tank for a further two months on lees in tank.

Colour

Pale straw with green hues.

Nose

Aromas of white flowers, lemon curd and grapefruit pith complement flinty barrel ferments characters and baking patisseries.

Palate

On the palate, vibrant and intense fruit weight is balanced out with zingy, crunchy acidity and nutty oak. The balanced combination of lees texture and mineral structure adds layers of complexity to the palate.