

SEPPELT

FOUNDED 1851



Jaluka Chardonnay 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 wine that are expressive of variety and place.

Created as a part of the Seppelt Foundation Range and named after the picturesque Jaluka Forest in the northern Grampians of western Victoria, Seppelt Jaluka Chardonnay is expressive of the cool, maritime climate of the Henty region. Traditional winemaking and gentle handling ensures that this wine captures the distinct characteristics of this unique region.

Winemaker Comments Adam Carnaby and Melanie Chester

Vineyard region

Fruit is sourced from the Henty region in Victoria's far South West, including some parcels from the Seppelt Drumborg Vineyard.

Vintage conditions

After a wet winter in 2012, the spring leading into 2013 was relatively cool and then blossomed into a sunny and 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.

Winemaking and maturation

Whole bunch pressed, barrel fermented with solids included, and no MLF. Lees stirred once a month and matured for nine months in a combination of French oak barriques, Puncheons and 3000 L vats (30% new oak).

Technical analysis

Harvest Date March 4 to 7, 2013

pH 3.20

Acidity 6.4 g/L

Alcohol 13.3 %

Residual Sugar 1.2 g/L

Colour

Pale straw, with green hues

Nose

Aromas of white flowers, lemon curd and grapefruit pith, complemented by flinty barrel-ferment characters.

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.