

# SEPPELT

FOUNDED 1851



## Jaluka Chardonnay 2014

During 150 years of winemaking, Seppelt has built a reputation of 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.

Created as a part of the Seppelt Foundation Range and deriving its name from 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 ensure that this wine captures the distinctive characteristics of this unique region.

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### Winemaker Comments Adam Carnaby

#### Vineyard Region

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

#### 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.

#### Winemaking/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 3000L vats (30% new oak).

#### Technical Analysis

**Harvest Date** March 12 to 20, 2014

**pH** 3.21

**Acidity** 7.3 g/L

**Alcohol** 12.3 %

**Residual Sugar** 1.2 g/L

#### Colour

Pale straw with green hues.

#### Nose

Aromas of white flowers, roasted nuts 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.