

SEPPELT

FOUNDED 1851



Jaluka Chardonnay 2016

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.

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 cool winter with good early rainfall was followed by warm, dry spring conditions, resulting in excellent fruit set. Summer temperatures were average, with persistent fine conditions and little rain, resulting in above-average yields and exceptional quality.

Technical Analysis

Harvest Date March 2016

Grape Variety 100% Chardonnay

pH 3.11

Acidity 7.1 g/L

Alcohol 12.7 %

Residual Sugar 0.4 g/L

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 (18% new oak).

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 stone-fruit characters are balanced with crunchy acidity and nutty oak. The balanced combination of lees texture and mineral structure adds layers of complexity to the palate.