



SEPPELT

FOUNDED 1851



Seppelt Salinger Vintage 2011

Seppelt is considered one of the pioneers of Australian sparkling wine producing its first vintage in the 1890s under the stewardship of Hans Irvine and Frenchman Charles Pierlot. An enduring dedication to sparkling excellence has been passed down by generations of winemaking greats ensuring the current range of sparkling wines both reflects the best of old traditions and modern innovation.

Individual components are fermented separately before being blended to form the base wine, aiming to make a sparkling with elegance and finesse. Seppelt Salinger goes through secondary fermentation in bottle and is matured for three years on lees in bottle.

Winemaker Comments Adam Carnaby

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 great season for cool climate wines, very delicate flavours balanced by a great acid structure and minerality.

Technical Analysis

Harvest Date Late February - early March 2011

pH 3.09

Acidity 7.9g/L

Alcohol 11.3%

Residual Sugar 6.9g/L

Bottling Date 08/08/2014

Peak Drinking Now until 2022

Grape Varieties

54% Pinot Noir, 36% Chardonnay, 10% Pinot Meunier

Maturation

36 months in bottle on secondary fermentation lees.

Colour

Pale white gold with a fine bead and persistent mousse.

Nose

The nose shows citrus and green apple aromas with brioche and nutty characters derived from ageing on lees.

Palate

The palate combines delicate citrus fruits with toasted brioche and creamy lees characters supported by a fine mineral acid structure, which produces an elegant, balanced wine with great length.