



# SEPPELT

FOUNDED 1851



## Seppelt Salinger Vintage 2012

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

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### Vintage Conditions

Above average rainfall in spring of 2011 provided a great set up for the 2012 growing season in the Henty region of south-western Victoria. This was followed by ideal ripening weather, with a warm and dry summer and no disease occurrence.

### Technical Analysis

**Harvest Date** Late February to early March, 2012

**pH** 3.07

**Acidity** 6.8 g/L

**Alcohol** 11.9 %

**Residual Sugar** 8.5 g/L

**Bottling Date** 06/11/2015

**Peak Drinking** Now until 2020

### Grape Varieties

60% Pinot Noir, 30% 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.