

2020 SEPPELT DRUMBORG VINEYARD HENTY RIESLING

THIS WINE FORMS PART OF SEPPELT'S PRIZED DRUMBORG VINEYARD RANGE, SOURCED FROM THE MATURE, COOL-CLIMATE SEPPELT DRUMBORG VINEYARD IN SOUTH-WEST VICTORIA'S HENTY REGION. PLANTED IN 1964 BY KARL SEPPELT AND SWEPT BY ICY WINDS FROM THE SOUTHERN OCEAN, IT IS ONE OF THE SOUTHERN-MOST VINEYARDS OF MAINLAND AUSTRALIA.

RIESLING WAS THE FIRST VARIETY PLANTED AT DRUMBORG IN 1964. THIS WINE IS ONE OF SEPPELT'S MOST SOUGHT-AFTER WHITES DUE TO ITS FRUIT PURITY, STRUCTURE, INTENSITY OF FLAVOUR AND REMARKABLE CELLARING POTENTIAL. TRADITIONAL WINEMAKING TECHNIQUES, INCLUDING COOL TANK FERMENTATION FOLLOWED BY A SHORT PERIOD OF MATURATION ON LEES ARE USED TO BRING ABOUT THE PUREST EXPRESSION OF THE VINEYARD. THE 2020 VINTAGE IS A CLASSIC EXAMPLE OF DRUMBORG RIESLING REPRESENTING THE PURITY, BALANCE AND LENGTH INHERENT TO THIS UNIQUE VINEYARD.

GRAPE VARIETY

Riesling.

WINEMAKING AND MATURATION

Select parcels of fruit were crushed and pressed then partially clarified with some solids included. All batches were fermented cool in stainless steel at 13 degrees and matured on lees for 1 month before bottling.

COLOUR

Pale straw with green hues.

NOSE

Aromas of white flowers and lemon zest combined with spicy notes.

PALATE

The palate shows an innate purity with concentrated lime fruit and lemon curd supported by mineral acid and chalky textural elements, producing a powerful wine with balance and length.

VINEYARD REGION

Fruit is exclusively sourced from the Seppelt Drumborg vineyard in Henty, Victoria.

VINEYARD CONDITIONS

A cool winter with good rainfall was followed by cool, dry spring conditions, resulting in moderate fruit set with lower crop levels. Summer temperatures were average to cool, with persistent fine conditions and little rain, resulting in a long growing season and exceptional quality.

TECHNICAL ANALYSIS

Harvest Date: April 2020

pH: 3.12

Acidity: 7.5 g/L

Alcohol: 11.5%

Residual Sugar: 7.5 g/L

Peak Drinking: 2020 - 2040+

