

2015 SEPPELT SALINGER HENTY VINTAGE PINOT NOIR CHARDONNAY

SEPPELT IS 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 FOR OVER 125 YEARS, ENSURING THAT THE CURRENT RANGE OF SPARKLING WINES BOTH REFLECT THE BEST OF OLD TRADITIONS AND MODERN INNOVATION.

PRODUCED USING THE TRADITIONAL METHOD OF SPARKLING PRODUCTION, INDIVIDUAL COMPONENTS OF PRISTINE HENTY FRUIT WERE FERMENTED SEPARATELY BEFORE BEING BLENDED TO FORM THE BASE WINE. SEPPELT SALINGER IS BOTTLE-FERMENTED AND MATURED FOR A MINIMUM OF THREE YEARS ON LEES BEFORE DISGORGING, AND IS A SPARKLING WINE WITH GREAT ELEGANCE AND FINESSE.

GRAPE VARIETY

62% Pinot Noir, 29% Chardonnay,
9% Pinot Meunier

WINEMAKING AND MATURATION

60 months in bottle on secondary
fermentation lees before
disgorgement in the Méthode
Traditionnelle.

COLOUR

Pale white gold with a fine bead and
persistent mousse.

NOSE

The nose shows fresh green apple
and pink grapefruit aromas
juxtaposed with brioche and nutty
complexity characters derived from
its time spent on lees in tirage.

PALATE

The palate unites delicate citrus
fruits with toasted brioche,
macadamia and creamy lees notes,
all supported by a fine mineral,
cordite structure. An elegant,
balanced wine displaying both
freshness and complexity as well as
excellent persistence

VINEYARD REGION

Henty, Victoria.

VINEYARD CONDITIONS

A dry winter with little rain was
followed by mild spring conditions
resulting in excellent fruit set.
Summer was cooler than average
with generally fine conditions
resulting in moderate yields over an
extended period of harvest.

TECHNICAL ANALYSIS

Harvest Date: February 2015

pH: 2.95

Acidity: 8.9 g/L

Alcohol: 11.0%

Residual Sugar: 8.0 g/L

Peak Drinking: 2021 - 2025

Bottled: December 2020

