



NV SEPPELT SALINGER CUVEE

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.

WITH THE CLASSIC SPARKLING VARIETALS OF CHARDONNAY AND POINT NOIR FROM PREMIUM VINEYARDS, SEPPELT SALINGER NV IS A WINE OF GREAT FINESSE AND BALANCE WITH A LUSCIOUS CREAMY MOUTHFEEL. RICH YET DELICATE, IT HAS A FINE BEAD AND CRISP REFRESHING FINISH.

GRAPE VARIETY

Pinot Noir, Chardonnay, Pinot Meunier.

WINEMAKING AND MATURATION

Old French Oak

COLOUR

Pale straw

NOSE

Very complex bouquet, toasty and nutty with vibrant citrus notes and creamy brioche aromas.

PALATE

Opulent flavours drive this deep and complex palate, the powerful nutty components are all drawn together by fine acid structure, this natural balance makes for an extremely refreshing sparkling.

VINEYARD REGION

Adelaide Hills, Tumberumba, Henty and Yarra Valley.

VINEYARD CONDITIONS

This is a non-vintage wine with fruit sourced from vineyards throughout South-Eastern Australia. This ensures consistency in style and quality with each release.

TECHNICAL ANALYSIS

pH: 3.14

Acidity: 6.4 g/L

Alcohol: 12.0%

Residual Sugar: 11.6 g/L

Peak Drinking: Enjoy upon release

