



2017 SEPPELT JALUKA HENTY CHARDONNAY

DERIVING ITS NAME FROM VICTORIA'S PICTURESQUE JALUKA FOREST, JALUKA CHARDONNAY IS A BRIGHT, MODERN EXPRESSION OF CHARDONNAY FROM THE HENTY REGION IN SOUTH-WEST VICTORIA.

JALUKA CHARDONNAY HARNESSSES THE UNIQUE CHARACTERISTICS AND COOL MARITIME CLIMATE OF HENTY, AND INCORPORATES SOME PARCELS OF FRUIT FROM SEPPELT'S PRIZED DRUMBORG VINEYARD ESTABLISHED IN 1964 – ONE OF THE SOUTHERNMOST VINEYARDS OF MAINLAND AUSTRALIA. THE 2017 EXPRESSION FEATURES LIVELY CITRUS AND STONE FRUIT CHARACTERS WITH A CREAMY TEXTURE BALANCED BY SUBTLE FRENCH OAK.

GRAPE VARIETY

Chardonnay.

WINEMAKING AND MATURATION

100% barrel fermented with solids included and only a small amount of MLF. Lees stirred once a month and matured for nine months in a combination of French oak barriques (225L) and Puncheons (500L) – 25% new oak overall.

COLOUR

Pale straw with green hues.

NOSE

Aromas of white nectarine, nutty oak and citrus pith complemented by flinty barrel ferment characters.

PALATE

On the palate, vibrant stone-fruit characters are balanced with crunchy acidity and toasty oak. The balanced combination of lees texture and mineral structure adds layers of complexity to the palate.

VINEYARD REGION

Henty, Victoria – with some parcels from the Seppelt Drumborg Vineyard.

VINEYARD CONDITIONS

A wet winter with above average rainfall was followed by cool, dry spring conditions, resulting in good fruit set and lower than average yields. Summer temperatures were cool with little rain, resulting in a long growing season and exceptional quality.

TECHNICAL ANALYSIS

Harvest Date: March 2017

pH: 3.24

Acidity: 6.9 g/L

Alcohol: 12.5%

Residual Sugar: 0.2 g/L

Peak Drinking: 2018 - 2026

