



2020 SEPPELT DRUMBORG VINEYARD HENTY PINOT NOIR

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.

SEPPELT DRUMBORG VINEYARD PINOT NOIR IS AN EXPRESSION OF PURITY AND BALANCE. SELECT PARCELS OF PINOT NOIR ARE CHOSEN FOR THEIR INTENSITY OF FLAVOUR AND STRUCTURE. TRADITIONAL WINEMAKING TECHNIQUES ARE USED, FOLLOWED BY MATURATION IN A COMBINATION OF FRENCH OAK BARRIQUES AND PUNCHEONS. THE 2020 VINTAGE OF THIS WINE IS A FINE, ELEGANT EXPRESSION OF PINOT NOIR WITH AN INTENSE PERFUMED NOSE AND COMPLEX, LAYERED PALATE.

GRAPE VARIETY

Pinot Noir

WINEMAKING AND MATURATION

Hand-picked fruit was destemmed into small open fermenters with a proportion of whole bunches included. 8-10 days' fermentation on skins was followed by partial barrel fermentation and 9 months maturation in 225L & 500L French oak - 32% new and 68% seasoned.

COLOUR

Burgundy red with crimson hues

NOSE

The perfumed nose shows complex aromas of cherry, redcurrants and bramble combined with toasty oak and spicy, game characters

PALATE

The palate shows sour cherry and raspberry fruit, gun flint, spice and a subtle organic complexity combined with fine tannins and a backbone of toasty French oak. A granitic acid line provides tension to the complex and layered palate

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 a dry spell and then two frost events in early October. Cool conditions during the flowering period resulted in good fruit set. Outside of some high temperatures and windy conditions in late December the remainder of the growing season was cool with long periods of drizzly conditions. Yields were consistent and quality was good.

TECHNICAL ANALYSIS

Harvest Date: 8th March 2019

pH: 3.56

Acidity: 5.5 g/L

Alcohol: 13.0%

Residual Sugar: 0.1 g/L

Peak Drinking: Now until 2030

