



SEPPELT
FOUNDED 1851

2022 SEPPELT DRUMBORG VINEYARD HENTY CHARDONNAY

SOURCED FROM THE MATURE, COOL CLIMATE DRUMBORG VINEYARD IN SOUTH-WEST VICTORIA'S HENTY REGION, OUR CHARDONNAY IS PART OF SEPPELT'S ICONIC DRUMBORG VINEYARD RANGE. PLANTED IN 1964 BY KARL SEPPELT, THE DRUMBORG VINEYARD IS RENOWNED FOR ITS COOL CLIMATE, SINGLE VINEYARD WINES WHICH ARE A REFLECTION OF THE BEAUTY AND PURITY OF THIS ISOLATED SITE.

SEPPELT DRUMBORG VINEYARD HENTY CHARDONNAY IS AN EXPRESSION OF PURITY AND BALANCE. SELECT PARCELS OF CHARDONNAY ARE CHOSEN FOR THEIR INTENSITY OF FLAVOUR AND MINERAL ACID STRUCTURE. TRADITIONAL WINEMAKING TECHNIQUES ARE USED TO PRODUCE A FINELY STRUCTURED, YET POWERFUL AND ICONICALLY REGIONAL EXPRESSION OF CHARDONNAY.

GRAPE VARIETY

Chardonnay

WINEMAKING AND MATURATION

Whole bunch pressed and barrel fermented with full solids and 100% malolactic fermentation. Lees stirred once a month and matured un sulphured in 225 L French barrique, 25% new oak overall, for 9 months.

COLOUR

Very pale gold with green hues.

NOSE

Juicy, white nectarine and fragrant lemon peel layers beautifully with savoury notes of toasted curry leaf, flint, minerality, nougat and macadamia nut.

PALATE

The essence of powerful purity; a salivating mineral sea-salt line of acid is balanced by lemon zest and white nectarine. The palate is flavoursome and very even with seamlessly integrated oak and a creamy, generous mouthfeel with notes of macadamia and nougat and a slatey, textural finish. This wine will take many years to unwind to its full potential.

VINEYARD REGION

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

VINEYARD CONDITIONS

Conditions through winter were unusually wet and cold and this persisted until flowering, affecting fruit set. Summer ripening was mild with a cool and relatively dry harvest period. These conditions resulted in below average yields but an excellent quality vintage for Drumborg Chardonnay in 2022.

TECHNICAL ANALYSIS

Harvest Date: March 2022

pH: 3.15

Acidity: 6.8 g/L

Alcohol: 12.5%

Residual Sugar: 0.4 g/L

Peak Drinking: Now until 2037

