

2023 SEPPELT DRUMBORG VINEYARD RIESLING

SOURCED FROM THE MATURE, COOL CLIMATE DRUMBORG VINEYARD IN SOUTH-WEST VICTORIA'S HENTY REGION, OUR RIESLING 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.

RIESLING WAS THE FIRST VARIETY PLANTED AT DRUMBORG IN 1964 AND IS ONE OF SEPPELT'S MOST SOUGHT-AFTER WHITES DUE TO ITS PURITY, INTENSITY OF FLAVOUR AND REMARKABLE CELLARING POTENTIAL. TRADITIONAL WINEMAKING TECHNIQUES INCLUDING COOL TANK FERMENTATION FOLLOWED BY A SHORT PERIOD OF MATURATION ON LEES ARE USED TO BRING ABOUT THE TRUEST EXPRESSION OF THE VINEYARD. THE 2023 VINTAGE IS A CLASSIC EXAMPLE OF DRUMBORG RIESLING REPRESENTING THE PURITY, LENGTH AND AGEABILITY INHERENT TO THIS SPECIAL VINEYARD.

GRAPE VARIETY

Riesling

WINEMAKING AND MATURATION

Select parcels of fruit were either whole bunch pressed or crushed to press before the individual parcels of juice were clarified prior to ferment. All batches were fermented cool in stainless steel at 12-14 degrees and matured on lees for 2 months before bottling.

COLOUR

Very pale straw with green hues.

NOSE

Lifted lemon blossom, pear and mandarin zest with a hint of fragrant kaffir lime and bath salts.

PALATE

A textural, mineral mouthfeel adds flesh to the traditional backbone of juicy, mineral Drumborg acid.

There is incredible intensity of flavour on the mid-palate; notes of lemon peel, bath salts, poached pear and exotic spice are all entwined along the acid spine. This wine is set up to age and will slowly unwind as the years pass.

VINEYARD REGION

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

VINEYARD CONDITIONS

A very wet winter coupled with a consistently wet and cold spring. This delayed flowering and resulted in poor fruit set in the Riesling. A cool and humid ripening period with above average rain days further complicated final picking. In all it was a low yielding and tricky year in Drumborg but this vineyard displays its pedigree in the final wine which is of excellent quality.

TECHNICAL ANALYSIS

Harvest Date: Late March 2023

pH: 2.91

Acidity: 8.9

Alcohol: 11.5%

Residual Sugar: 4.7g/L

Peak Drinking: Now – 2038

