



2018 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 2018 JALUKA FEATURES LIVELY CITRUS AND STONE FRUIT CHARACTERS WITH A CREAMY TEXTURE BALANCED BY WELL-INTERGRATED FRENCH OAK TO PRODUCE A COMPLEX, REFINED CHARDONNAY.

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), Puncheons (500L) and Vats (3000L) – 25% new oak overall.

COLOUR

Pale straw with green hues.

NOSE

The nose shows aromas of white peach, citrus blossom and nutty barrel ferment characters.

PALATE

On the palate, white peach flavours combine with citrus notes and subtle spicy oak characters. The chalky acidity is balanced by creamy lees texture to produce a complex, refined Chardonnay.

VINEYARD REGION

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

VINEYARD CONDITIONS

A cool winter with good early rainfall was followed by warm, dry spring conditions, resulting in excellent fruit set. Summer temperatures were average to warm, with persistent fine conditions and little rain, resulting in above-average yields and exceptional quality.

TECHNICAL ANALYSIS

Harvest Date: March 2018

pH: 3.12

Acidity: 6.8 g/L

Alcohol: 12.5%

Residual Sugar: 0.6 g/L

Peak Drinking: Now until 2025

