



2019 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 2019 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. 7-10 days' fermentation on skins was followed by partial barrel fermentation and 9 months maturation in 225L & 500L French oak - 30% new and 70% seasoned.

COLOUR

Ruby red with crimson hues

NOSE

The perfumed nose shows complex aromas of cherry and strawberry combined with spicy oak and cured meats

PALATE

The vibrant palate shows sour cherry fruit and savoury notes combined with fine tannins and a backbone of toasty French oak. This is a complex, layered wine with power and finesse.

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 cool spring conditions, resulting in good fruit set. Summer temperatures were average to warm, with persistent fine conditions and little rain, resulting in moderate yields and very good quality.

TECHNICAL ANALYSIS

Harvest Date: March 2019

pH: 3.45

Acidity: 6.1 g/L

Alcohol: 12.5%

Residual Sugar: 0.3 g/L

Peak Drinking: Now until 2030

