



# 2017 SEPPELT DRUMBORG VINEYARD HENTY PINOT MEUNIER

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.

PINOT MEUNIER WAS PLANTED AT DRUMBORG IN 1966 TO BE USED AS A COMPONENT OF PREMIUM SPARKLING WINE, HOWEVER IT CAN PRODUCE VERY INTERESTING AND DELICIOUS DRY TABLE WINES REMINISCENT OF PINOT NOIR. SEPPELT DRUMBORG VINEYARD PINOT MEUNIER IS A UNIQUE EXAMPLE OF THIS VARIETY AND IS AMONGST ONLY A HANDFUL OF WINES MADE IN THIS FASHION IN AUSTRALIA.

## GRAPE VARIETY

Pinot Meunier.

## WINEMAKING AND MATURATION

The 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 on lees in 225L Seasoned French oak.

## COLOUR

Medium red with garnet hues.

## NOSE

The complex, perfumed nose shows aromas of strawberry, savoury spice and gunflint notes.

## PALATE

Flavours of redcurrants, dark cherry and strawberry compote combine with soft, plush tannins and a hint of sweet spice result in this textural wine with length and elegance.

## VINEYARD REGION

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

## VINEYARD CONDITIONS

A wet winter with above average rainfall was followed by cool, dry spring conditions, resulting in good fruit set and lower than average yields. Summer temperatures were cool with little rain, resulting in a long growing season and exceptional quality.

## TECHNICAL ANALYSIS

**Harvest Date:** March 2017

**pH:** 3.65

**Acidity:** 5.7 g/L

**Alcohol:** 13.0%

**Residual Sugar:** 0.5 g/L

**Peak Drinking:** 2018 - 2022

