



SEPPELT



Drumborg Riesling 2003

During 150 years of winemaking, the House of Seppelt has built a reputation of innovation and unswerving dedication to quality. The Seppelt approach is to harness the strength and characteristics of each viticultural region and create varietally and regionally expressive wines of great character. Seppelt planted its Drumborg Vineyard near Portland in southern Victoria in 1964. This individual vineyard shows the value of premium quality, cool-climate fruit. The Drumborg vineyard is one of the coolest in Victoria and often experiences challenging weather conditions. A consequence of these conditions means Drumborg does not deliver every year, but when it does, the results are outstanding. It is in those years that Drumborg Riesling is made and has been since the 1970's.

Winemaker comments by Arthur O'Connor

Vineyard Region

Drumborg

Vintage Conditions

Throughout the 2003 vintage, temperatures were around average, right towards what is required for ideal ripening. Whilst rainfall was reduced, it was not nearly as low as other regions. Yields were low but were in line with Drumborg's traditionally low crop and quality was excellent.

Technical Analysis

Harvest Date

pH

Acidity g/L

Alcohol 12.50%

Residual Sugar g/L

Bottling Date

Grape Variety

Riesling

Maturation

The focus during vinification was to maximise clean fruit intensity. This was achieved by transporting the fruit in small batches and processing quickly to prevent oxidation. Cold Fermentation took

Colour

Bright pale lemon with greenish hues.

Nose

Reserved but possessing a subtle complexity, highlighting pristine citrus aromas with floral and mineral notes.

Palate

Possessing classic Drumborg purity of style with a lean, elegant structure and outstanding length. Refined lime and grapefruit flavours combine with a mineral acid backbone to create a wine of great style that is destined to gain depth of flavour and comp