



SEPPELT



Drumborg Riesling 2007

During 150 years of winemaking, the House of Seppelt has built a reputation of innovation and dedication to quality. The Seppelt approach is to harness the strength and characteristics of each region and create varietally and regionally expressive wines.

Seppelt planted its Drumborg Vineyard in southern Victoria in 1964 to grow premium quality, cool-climate fruit. A vineyard that experiences challenging weather conditions, Drumborg does not deliver every year, but when it does, the results are outstanding.

Winemaker Comments Emma Wood

Vineyard Region

Drumborg

Vintage Conditions

Below average rainfall in 2006 made for a challenging growing season with some vineyards struggling for moisture. Early frosts caused some concern and drought conditions required careful vineyard management and did result in lower yields. White grapes harvested however are of excellent quality with Riesling being a particular highlight.

Technical Analysis

Harvest Date March - April 2007

pH 3.05

Acidity 7.3g/L

Alcohol 12.5%

Residual Sugar 0.6g/L

Bottling Date August 2007

Peak Drinking Now - 2020

Seppelt Awards

Grape Variety

Riesling.

Maturation

The focus was to maximise clean fruit intensity by transporting the fruit in small batches and processing quickly to prevent oxidation. Cold Fermentation took place in stainless steel.

Colour

Pale lemon with green hues.

Nose

The nose shows exceptional vibrancy with notes of pure lime, orange blossom and nuances of sweet spice.

Palate

The palate is a refined and pure expression of varietal Riesling characters; intense lime and florals. The talc-like, mineral acidity provides the backbone to this distinctly regional wine lending it elegance, structure and length.