

# Seppelt

## Jaluka Chardonnay 2002



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 through restrained winemaking, create varietally and regionally expressive wines of great character.

The Seppelt Jaluka Chardonnay, named after a valley in the hills above the Great Western Winery, is the finest white wine from the House of Seppelt each vintage.

The 2002 Jaluka Chardonnay combines Grampians and Glenlofty fruit possessing lifted aromatics and excellent depth of flavour, with a component of cool-climate Drumberg fruit that provides a fine mineral acid backbone. The result is our interpretation of the definitive cool-climate Victorian Chardonnay.

### Regional Source

Sourced primarily from the Grampians (39.5%), Drumberg (28.0%) and Glenlofty (28.0%).

### Vintage Conditions

The 2002 vintage delivered a stark contrast to the 2001 vintage, with summer going past virtually unnoticed due to cool to cold conditions evident from Spring through to May. A warmer Autumn led into a generally trouble free harvest conducted in warm, dry conditions in early to mid April, and delivered a reward for cool climate viticulturists and winemakers.

### Grape Variety

Chardonnay

### Maturation

Matured for 8 months in new and one-year-old French Oak Barriques.

## Winemaker Comments: Arthur O'Connor



### Colour

Pale straw yellow with light green hues.



### Nose

Lifted aromas of white peach and nectarine are complemented by fig and subtle butterscotch. The delicate fruit harmonises with cream notes of barrel ferment and spicy toasted oak.



### Palate

The palate showcases the refined intensity of cool climate Chardonnay. Initial citrus flavours build to a rich mid palate of apple and peach balanced by a mineral acid backbone. Nutty overtones and a creamy texture add mouth-feel and complexity to this elegant wine.

### Wine Analysis

Alc/Vol: 13.5%

### Last Tasted

25 Aug 2003

### Peak Drinking

Now - 2013

### Food Matches

Ideally suited to Seafood, Chicken, Veal

