



Seppelt

Limited Release Marsanne Roussanne 2003

During 150 years of winemaking, the House of Seppelt has built a reputation of innovation and unswerving dedication to quality.

Each vintage, outstanding parcels of fruit are selected, vinified and released under the Seppelt Limited Release Range. These wines representing the highlights each vintage from some of Australia's most exciting viticultural regions.

The 2003 Seppelt Marsanne Roussanne is the first release by the House of Seppelt of this classic Rhone Valley blend. Sourced exclusively from the Glenlofty vineyard, this wine possesses varietal floral fruit character and a palate with rich intensity of flavour.

A fine white wine partner to Shiraz, it is planned in time that this wine style will become part of the mainstream offering from the House of Seppelt.

Regional Source

Glenlofty Vineyard, Victoria

Vintage Conditions

Western Victoria historically experiences low rainfall during summer and 2003 was no exception. With dry conditions prevailing, a cool spring was followed by a moderate summer. Rainfall experienced throughout much of south-eastern Australia in mid-February proved to be of little consequence in most vineyards with clear, dry weather following throughout to harvest.

Grape Variety

Marsanne, Roussanne

Maturation

Primarily vinified without the influence of oak with the aim to maximise fruit purity. A portion was given 3 months in 2-and-3-year-old French Oak to aid mouthfeel and add complexity.

Winemaker Comments: Arthur O'Connor



Colour

Light straw yellow.



Nose

Lifted and fresh with varietal floral fruit aromas combining with mineral and herbal notes. Partial barrel maturation has added spicy toasted overtones.



Palate

Full bodied and intensely flavoured with a slightly viscous texture balanced by soft acidity. Floral and stone fruit flavours are supported by elements of spice, honey and nutty oak. A wine of great character, complexity and style that indicates a fine future for this blend.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

15 Aug 2003

Peak Drinking

Now - 2010

Food Matches

Ideally suited to Seafood, Chicken, Salad

