



Seppelt

Victorian Premium Reserve Chardonnay 2002

The Premium Reserve wines from the House of Seppelt harness the synergy of over 150 years of experience into the diverse topography and climates of Victoria's extensive wine regions.

Made from a combination of Victorian fruit, including such regions as the Yarra Valley, Yea, Alpine Valley and Pyrenees. This vibrant wine offers generous ripe melon fruit and richness in flavour. Displaying layers of citrus fruit, French oak and soft acidity.

Regional Source

Victoria, from our diverse spread of vineyards in the premium cool climate districts.

Vintage Conditions

The year 2002 was an exceptional year for Chardonnay due to a very cool Spring and Summer. Warmer temperatures in January and a late, dry Autumn ensured that the grapes achieved optimum ripeness by harvest, albeit with reduced yields. The long ripening period and cool nights in Autumn resulted in flavour ripeness being achieved at higher than average Baume while maintaining naturally high acidity.

Grape Variety

Chardonnay

Maturation

The wine was barrel aged in French oak, using a combination of new and used French oak.

Winemaker Comments:



Colour

Light gold, with green hues, indicative of the very mild ripening season.



Nose

The bouquet displays complex aromas of fig, grapefruit and citrus, (highlighting the cool climate origins of the fruit) interwoven with fine oak and nuttiness from barrel fermentation and aging on yeast lees.



Palate

The palate is a mirror image of the bouquet; rich and soft, with a long, persistent flavour profile. Drink now or cellar for up to two years.

Wine Analysis

Alc/Vol: 13.5%

Last Tasted

10 Sep 2002

Peak Drinking

Now - 2004

Food Matches

Ideally suited to Seafood, Chicken, Salad