

Seppeltsfield Watervale Riesling

THE FACTS

COUNTRY: Australia

REGION: South Australia

APPELLATION: Watervale

CEPAGE: 100% Riesling

WINEMAKING: Hand-picked. Free-run juice is cool-fermented until dry in stainless steel, with a single SO₂ addition made after fermentation. Brief aging on fine lees before bottling.

ALCOHOL BY VOLUME: 12.5%

AGING: Aging on fine lees in stainless steel

ANNUAL PRODUCTION: 1000 cases

THE STORY

Seppeltsfield is quite literally one of the most historic estates in all of Australia, established in the Barossa Valley by Joseph and Johanna Seppelt in 1851, just 15 years after the European settlement of South Australia. The Seppelt family maintained ownership of Seppeltsfield until 1935. The company then went into a period of corporate ownership before returning to independent ownership in 2007, under longtime Seppelt winemaker and viticulturist Warren Randall. The estate has become a continuation of the Seppelt family legacy, with a focus on world-class, historic fortified wines as well as affordable, balanced and nuanced classic dry wine styles. Seppeltsfield is dedicated to respecting its significant history alongside an eye to the future: respecting its heritage in a modern world.

THE ADJECTIVES

OVERALL: Dry and textured riesling

AROMAS / FLAVORS: Talc powder, lemon aspen, pink-lady apple, finger lime

MOUThFEEL: Acid-driven and textural

THE SELLING POINTS

Classic and nuanced Clare Valley riesling

AWARDS: 94pts James Suckling

SUSTAINABILITY: Certified Sustainable, Vegan, Natural Fermentation

PAIRINGS: Oysters, sushi, raw shellfish

