

CHARDONNAY

WINE SPECIFICATION

Vintage | 2018

Grape variety | 100% Chardonnay (Mendoza clone, commonly referred to as Gin Gin in W.A)

Oak maturation | 8 months in 40% new and 60% 1-4 year old French Barriques

Typical analysis | 13.5% Alc/Vol

Release date | December 2018

TASTING NOTES

Colour | Pale straw with hints of green

Aroma

An inviting aroma of ripe fruit and nutty-biscuit like oak. There is an underlying smokey-lanolin complexity with creamy lees, peach, nectarine, fennel and lemon.

Palate

Full, soft and round with a creamy texture and a fine line of acid. There are ripe fruit characters of peach, nectarine and rockmelon with spicy-nutty oak, fennel and cream. A ripe Chardonnay with subtle complexity.

Food matches

Pumpkin ravioli, grilled veal chops.

Peak drinking | Drink upon release or over the following 4 - 5 years.

WINEMAKERS COMMENTS

Viticulture

Our Chardonnay vines were meticulously managed to ensure a balanced crop was ripened during the warm and consistent vintage of 2018. Picking of our best chardonnay commenced on the 16th of February and was completed on the 6th of March.

Winemaking

The hand-picked fruit was held in cold storage overnight to eliminate the need for must chilling. After pressing off skins and separating press fractions, the juice was allowed to settle naturally before racking to achieve a desired level of solids. The juice was then transferred to French oak barriques and puncheons to commence fermentation with a mix of inoculated and wild fermentation. 15% of the wine was put through malo-lactic fermentation for the sole purpose of reducing the malic acid level. Stirring of the yeast lees continued for seven months before the wine was allowed to clarify and rest on lees

Storage/Bottling

Bottled in November 2018 under screwcap into a premium burgundy bottle. This closure should extend the cellaring life of the wine by reducing subtle oxidative robbing flavour.

