

RockBare Tasting Notes

2009 McLaren Vale Chardonnay

Grapes

100% Chardonnay

District of origin of grapes

94% McLaren Vale, South Australia

6% Adelaide Hills, South Australia

Vinifications

Machine harvested during the cool of the night in late February and early March 2009. Cold and slow fermentation with aromatic yeast to retain freshness in stainless steel. Partial Malolactic fermentation and lees stirred for 6 months. Bottled under sleek and classy Stelvin LUX screwcap to retain freshness.

Analysis

Alcohol 13.0%

pH 3.10

Acid 6.83g/L

Sugar Dry

Colour

Pale green.

Nose

Pungent tropical and melon fruit laced with exotic dashes of kiwi fruit and cashew nuts.

Palate

Stylish and elegant, the vibrant fruit drenches the taste buds with a wave of intense pineapple, peaches and nectarine. The mid palate is textural with a bounty of creamy, mealy complexity derived from extended lees stirring and is complimented by a slight buttery note from partial MLF. The balanced acid compliments the rich fruit and provides a support throughout the palate with crisp, clean tangerine and lemon freshness.

Food match

Serve lightly chilled and be gastronomically seduced by pairing with san choy bow, chicken dumplings or plump melt in the mouth gratinéed scallops.

Winemakers comments

A true to style RockBare Chardonnay though touting a hint more racier acidity than typical due to the vineyards taking an extraordinary length of time to physiologically ripen the fruit. The 2009 vintage once again saw McLaren Vale decimated by oppressive heat early in the vintage. The vineyards however responsible for the majority of this fruit are found in the higher altitudes and further reaches of the region, so much so most came off after the Shiraz! The same careful approach was taken in monitoring the vineyards, being to wait until those endearing tropical flavours appeared in the fruit. The juice was inoculated with yeast that enhances the aromatics of the wine and ferments were run very cool to retain valuable volatiles. The wine completed just on half its potential Malolactic fermentation in order to reduce some acid harshness and add complexity. Six months of lees stirring was undertaken post fermentation in order to compliment the mid palate texture and also give a slight nutty taste.

Tim Burvill & Marty O'Flaherty - Winemaker

