

RockBare Tasting Note

2011 McLaren Vale Chardonnay

Grapes

100% Chardonnay

District of origin of grapes

McLaren Vale

Winemakers comments

After a brilliant start to the season with cool days and warm nights we had nothing to look forward to other than good quality fruit. We hoped that the late spring and early summer rainfall we had received was just an anomaly and that these conditions wouldn't persist. What ensued however was persistent precipitation and cold conditions leading us to our wettest vintage in 37 years! Through the tireless work of our growers we were able to harvest some exceptional fruit which was a real credit to these efforts. The yield was quite restricted after dropping fruit to ensure the crop was balanced and would ripen evenly. We found the fruit was ripening at lower Baume's due to the mild conditions, but with super intense flavour and natural acidity. The juice required little fining and was inoculated with yeast that enhances the aromatics of the wine and ferments were run very cool to retain valuable volatiles. The wine completed about a third of its potential Malolactic fermentation in order to soften any acid harshness. Six months of lees stirring was undertaken post fermentation in order to compliment the mid palate texture and also give a slight nutty complexity. To the discerning palate there is added depth though barely noticeable it's so well integrated!

Vinification

Machine harvested during the cool of the night in late February and early March 2011. Cold and slow fermentation with aromatic yeast to retain freshness in stainless steel. Partial Malolactic fermentation and lees stirred twice per week for 6 months. Bottled under sleek and classy Stelvin LUX screwcap to retain freshness.

Colour

Pale green

Aroma

Fragrant aroma of peach and scented oatmeal laced with syrupy fig and cashew nuts.

Palate

Graceful and lively palate revealing upfront nectarine and grapefruit complimented by hints of honeydew melon and mangosteen before seamlessly fusing with a refreshing mid palate creaminess resembling lemon gelato. Appealing subtle secondary threads of nutty, mealy complexity are further enriched by smooth buttery notes. The mineral acid is vibrant throughout providing cleansing support and extending into a pleasantly lingering, tangy citrus finish.

Food match

Well suited to roast free range chicken or a stunner to serve with lobster or bug tails.

Analysis

Alcohol 12.8%
pH 3.15
Acid 6.77 g/L
Sugar Dry

