

RockBare Tasting Notes

2008 McLaren Vale Chardonnay

Grapes

100% Chardonnay

District of origin of grapes

100% McLaren Vale, South Australia

Vinification

Machine harvested from our various vineyards in the cool of the night in the month of February 2008.

A cold and slow fermentation with aromatic yeasts in stainless steel vats.

Full malolactic fermentation

Bottled to screwcap to retain freshness.

Analysis

Alcohol 13.5%

pH 3.34

Acid 5.50g/L

Sugar 1.20g/L

Colour

Pale green.

Nose

An intense aroma of pineapples, mango and kiwi fruit.

Palate

This would probably be the most intense RockBare Chardonnay yet. It is a full-on tropical fruit log-jam! The wine abounds with intense pineapple juice flavours, along with some pears and red apples. The mid palate has RockBare Chardonnay's trademark creamy/mealy flavours derived from 6 months of lees stirring, and the finish on the wine is long and lingering, without being overly acidic or tart. If you're tired of Sauv Blanc's but don't want an oaky wine, than this wine will be right up your ally.

Food match

Serve this wine lightly chilled. Its firm, fruity flavours with a hint of creaminess will suit straightforward dishes such as fresh seafood or roast chicken.

Alternatively, this style of wine works equally well as an unaccompanied aperitif.

Winemakers comments

I draw inspiration for my RockBare Chardonnays from the Sauvignon Blanc wines from Sancerre in France. They have beautiful racy acidity with amazing mouth-feel and length of palate, and I'm a firm believer that McLaren Vale Chardonnay is perfectly suited to emulating this style of wine.

I harvest when I see the tropical flavours appear in the fruit (which is usually earlier than most other winemakers from McLaren Vale), ferment using yeast that enhance the aromatics of the wine and run the ferments at very cool temperatures. This wine has spent 6 months on yeast lees which settle to the bottom of the tank post ferment. These lees have been stirred once a week for 6 months, the result is a beautiful mid-palate complexity which tastes slightly nutty and creamy.

Tim Burvill - Winemaker

