



Adelaide Hills Chardonnay

GRAPES

100% Chardonnay

VINTAGE

2018

ORIGIN OF GRAPES

Adelaide Hills, South Australia.

VINIFICATION

Grapes were harvested cool, in the early hours of Thursday 8 March, from a single block of Bernard 95 Clone Chardonnay in the Adelaide Hills. After pressing, the juice was settled, racked and inoculated for ferment with a yeast renowned for honouring the varietal aromatics of the grape. After 12 hours, 10% of the ferment was run into some new French oak hogsheads, with the remainder to complete fermentation in stainless steel. Fermentation temperature was kept nice and cool between 13-15°C for 14 days to retain the brightness and pretty aromatics of the wine. Upon completion of primary fermentation the wine was packed up to a full stainless steel tank and a further 12% was transferred into older French oak barriques. The wine was retained on yeast lees and the tank and oak barrels, stirred weekly for seven months to build some complexity on the palate before preparation for bottling.

COLOUR

Pale straw with a green tinge.

NOSE

Citrus blossom, subtle white nectarine and green mango with a slight hint of creamy cashew nut from the Bâtonnage.

PALATE

A pleasant palate of citrus fruits, nectarine, green mango and honeydew melon. Bâtonnage stirring for several months has added texture to the palate, creating a balanced wine with a slippery mouthfeel. A gentle ginger spice and slightly creamy finish is heightened by the perfectly integrated French oak.

FOOD MATCH

Delicious with grilled calamari and a side of freshly picked salad leaves or a creamy chicken fettucine alfredo.

ANALYSIS

Alcohol - 12.5% pH - 3.47 Acid - 5.74g/L Sugar - Dry