

Chardonnay

2011

Tasting Notes

Pale straw/white gold hue. A complex bouquet of subtle spice and toasted brioche, white peach, nectarine, poor mans orange, and almond meal. The palate is tight, layered and focused, with a dense texture, concentrated fruit and a salivating persistent mineral finish. Drink now through to 2020

Harvest

Hand harvested between 18 and 23 April 2011

Harvest 10.76 Ton	Yield= 1.80 kg/vine	Brix 24.4	TA 8.5g/ L	pH 3.20
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Hand harvested from our 3.8 ha block of 17 year old Mendoza Chardonnay vines grown on own roots in calcareous clay soils.

Season

After a cool start to the growing season, we experienced warm settled weather through flowering. This resulted in a good fruit set and balanced yields. Warm summer temperatures allowed even ripening and intermittent rain events prevented the onset of drought and avoided undue vine stress. The flexibility of our picking crews meant harvest could be undertaken between any autumn rand events and ensured that the hand selected fruit reached optimum ripeness.

Fermentation

Whole bunch pressed, no settling, wild fermentation in 228L and 500L tight grained French casks (1-5 year old, 10% new) and maturation on lees. Full spring Malo-lactic fermentation. Blended to tank after 15 months.

Bottled

Bottled in one lot under screw cap on 26 July 2012.

R. S < 1.8 g/L	TA 6.9 g/L	pH 3.38	Dry extract 24.6g/L	Alcohol 14%
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