

Chardonnay

2012

Tasting Notes

Pale straw/white gold hue. Lime, citrus, white peach and hazel nut, with underlying toast and mineral aromas. The palate is fresh and crisp. Expansive weight with a fine and salivating mineral line, extending the flavour length. Drink now to 2020

Harvest

Hand harvested on April 26 and 27 2012

Harvest 2.48 Ton	Yield = 340g/vine	Brix 22.3	TA 9.2g/ L	pH 3.30
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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

A cool growing season with intermittent rain events allowed healthy canopy growth and long slow ripening. A period of rain during flowering limited fruit set resulting in very low yields. Mild temperatures held throughout autumn and allowed the grapes for this wine to slowly reach the desired ripeness. The flexibility of our picking crews meant hand harvest could be undertaken the moment rich flavours and crisp acidity were in balance.

Fermentation

Whole bunch pressed, no settling, wild fermentation in 228L and 500L tight grained French casks (1-5 year old, 15% new) and maturation on lees. Full spring Malo-lactic fermentation. Blended to tank after 14 months.

Bottled

Bottled in one lot under screw cap on 22 July 2013

R.S 1.05 g/L	TA 6.0 g/L	pH 3.55	Dry extract 24.6g/L	Alcohol 13.5%
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