



VARIETAL

100% Chardonnay

APPELLATION

Yarra Valley, Victoria

VINIFICATION

2013 was a great vintage for Chardonnay in the Yarra Valley. The fruit achieved flavour ripeness without losing its natural acidity which makes our job much simpler! We handpicked each parcel at optimum ripeness, whole bunch pressed using an air bag press, and minimised phenolic extraction which allowed us to use minimal fining additives later on in the process.

The juice was drained to predominantly 2-5 year old French oak barriques where it underwent fermentation. Some parcels underwent wild fermentation whilst others were inoculated with selected cultivated strains.

Following ferment the wine remained on yeast lees for 8 months prior to careful blending. It underwent no malolactic fermentation.

TASTING NOTE

This wine is elegant, gentle and approachable with creamy lemon curd, jasmine and a gentle hint of lightly toasted French oak. The palate is fruity, textured and mouth filling with a long cleansing finish.

FOOD MATCH

Asian poached chicken salad served with glass noodles, crushed cashews, light dressing and a hint of coriander.

WINEMAKERS COMMENTS

For us, Chardonnay is all about balance. Firstly and most crucially, the vineyards we select are meticulously cared for, producing fruit with natural balance between the main elements of wine - sugar, flavour and acidity. Our job is to harness these elements and nurture the fruit through the winemaking process, coaxing out texture through regular lees stirring.

This Chardonnay pairs well with many of your favourite dishes, weaving elegantly around flavours without dominating your palate.

ALC: 13.5%

PH: 3.19

TA: 6.68G/L

RS: DRY