



VARIETAL

100% Chardonnay

APPELLATION

Yarra Valley, Victoria

VINIFICATION

2014 was a great vintage for Chardonnay in the Yarra Valley. The cooler summer and lack of major ongoing heat spikes allowed the fruit to achieve flavor ripeness without losing its natural acidity which makes our job much simpler! We hand picked each parcel at optimum ripeness, whole bunch pressed using an air bag press, and minimized phenolic extraction which allowed us to do minimal fining additives later on in the process. The juice was settled for 24 hours then racked to predominantly 2-5 year old French oak barriques where it underwent fermentation. Some parcels underwent wild fermentation while others were inoculated with selected cultivated strains. Following ferment the wine remained on yeast lees for 8 months prior to careful blending. No malolactic fermentation.

TASTING NOTE

This Chardonnay is lifted, zesty, and creamy - reminiscent of an italian baked lemon ricotta cake fresh from the oven - who can resist! The wine is elegant and balanced with lingering crunchy acidity, which ties all the elements together, including a nutty lightly toasted oak character from the French oak. The palate is fruity, textured and mouth filling, with a long cleansing finish.

FOOD MATCH

Lapin la Moutarde – truly! We caught a wild rabbit from our farm and tried this fabulous recipe from gourmet traveler and it worked a treat... just go easy on the Dijon mustard otherwise it can dominate the palate. Ask your butcher to joint you a rabbit – unless you have access to lovely wild ones and are handy with a gun!

WINEMAKERS COMMENTS

For us Chardonnay is all about balance. Firstly and most crucially the vineyards we select are meticulously cared for, and grow fruit with natural balance between the main elements of wine – sugar, flavor, 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 wine pairs well with many of your favourite dishes, weaving elegantly around flavours without dominating your palate.

ALC: 13.5%

PH: 3.27

TA: 6.39G/L

RS: DRY