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#### VARIETAL

100% Chardonnay

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#### APPELLATION

Yarra Valley, Victoria

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#### VINIFICATION

2015 was a great vintage for Chardonnay in the Yarra Valley. The cooler summer and lack of major ongoing heat spikes allowed the fruit to achieved 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 with 15% going into new French Puncheons 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.

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#### TASTING NOTE

This Chardonnay leaps from the glass with lots of citrus notes – think grilled limes, pomelo and grapefruit – with a hint of savory burnt butter sage. This wine is elegant and well balanced with a lingering crunchy acidity that ties all the elements together, including a lightly toasted nut character from the French oak. The palate is fruity, textured and mouth filling, with a long cleansing finish.

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#### FOOD MATCH

Fried chicken breasts served in a creamy tarragon, onion and garlic sauce with lightly steamed green beans.

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#### 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.

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ALC: 13.5%

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PH: 3.25

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TA: 7.20G/L

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RS: DRY