



VARIETAL

100% Chardonnay

APPELLATION

Yarra Valley, Victoria

VINIFICATION

2016 was an incredibly compact vintage - a warm spring followed by a hot summer contributed to this, and it's no secret that everyone was amazed (and exhausted!) by how short and sharp the season was, across all varieties. Despite the early harvest dates, the flavour ripeness of the fruit was impressive, as was the acid balance.

Hand picked, whole bunch pressed, settled off gross lees then racked to French oak for ferment (puncheons - 20% new). Mixture of wild and inoculated ferments depending on the block/vineyard/clone - all parcels kept separate until blending. Minimal gentle fining prior to filtration and bottling.

TASTING NOTE

Colour - pale straw

Nose - lifted inviting nougat notes, lemon/lime zest, and a hint of roasted nuts
Palate - fresh and lively, intense citrus high tones balanced by gentle texture, mineral undertones, and 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