



FIRST SOLO 2011 CHARDONNAY

DESCRIPTION

Clone 15 was combined with 6 and Mendoza to create this wine. All batches were harvested, pressed and fermented separately to maximise the clonal characteristics. 90% French and 10% European oak was used; along with a selection of yeast strains, further enhancing complexity. Lees stirring took place for several months after vintage to increase palate weight and roundness.

AROMA

A delicate aroma of ripe mandarin, melon, citrus and frangipane. Hints of vanillin, biscuit, toasted chestnut and mineral characters add complexity.

PALATE

This is a rich, well balanced wine with flavours of orange zest, ripe stonefruit and citrus. Barrel fermentation and lees stirring contributes vanillin, ginger, cream and toasted almond notes.

CELLARING

The lively fresh characters of this wine are best enjoyed in its youth. Some bottle ageing will add roundness to the palate.

FOOD

Great with richly flavoured foods such as shell fish, smoked meats and risotto.

ANALYSIS AT BOTTLING

Alcohol.....13.5%

pH3.53

Titrateable Acid6.9 g/l

RS..... <2 g/l

Harvest Dates: 20 March – 31 April 2011

Brix at harvest: 20.9 – 23.7

Bottling Date: 16 December 2011

Variety: 100% Chardonnay