

THE SKYBOLT CHARDONNAY 2015



DESCRIPTION

A combination of free run juice from our Clone 15, Mendoza and Clone 6 Chardonnay blocks. All batches were harvested, pressed and fermented separately in French oak barriques to maximise the clonal characteristics. Selected yeasts and indigenous fermentation add complexity to the wine. Lees stirring in barrel took place for 11 months to increase palate weight and roundness. The wine was racked from barrel using inert gas to make a blend in tank prior to being stabilised and filtered for bottling.

AROMA

This ripe Chardonnay shows nectarine and citrus aromas coupled with toasted grains, caramel and spice from French oak.

PALATE

Stonefruit and biscuit flavours are balanced by a long citrus finish with hints of toffee and caramel.

CELLARING

A powerful wine that is vibrant in youth but will develop extra layers of complexity and roundness with bottle ageing.

FOOD

Ideal to enjoy on its own or a perfect complement to seafood, white meats and risotto.

ANALYSIS AT BOTTLING

Alcohol - 13%/vol pH - 3.37
Titratable Acid - 6.0 g/l RS - <1 g/l
Harvest Dates - 13 March – 24 March 2015
Brix at harvest - 21.5 – 22.5
Bottling Date - 15 September 2016
Variety - 100% Chardonnay
Lot No - L1517
Allergens - Sulphites and milk
Net Quantity: 750 ml

ACCOLADES

Sam Kim - 93/100 5 stars
Cameron Douglas MS – 93/100