

CHARDONNAY 2014



PILOT
THE
BY
ALPHA DOMUS

DESCRIPTION

Clone 15, 6 and Mendoza hand and machine harvested grapes were picked from our Estate winery vineyard and pressed to tank. The hand harvested bunches were whole bunch pressed which allowed the delicate expression to be preserved. The tanks were then cold settled and the clear juice racked off after 24 hours. We use a variety of yeast types designed to enhance varietal character and to produce lifted fermentation aromas. The wine was kept on gross lees for six months and stirred weekly to add texture and length to the palate and to retain freshness. It received a light fining, cold stabilisation and filtration prior to bottling. We aim to produce a fresh, fruit driven Chardonnay with subtle oak characters.

AROMA

Enticing aromas of ripe tropical fruit combine with melon, pear and gentle spice notes. Clean citrus flavours, toasted brioche and fine mineral characters add complexity.

PALATE

This is a fresh, lively wine with pear, guava and stonefruit flavours. It has a soft supple texture with sweet fruit and fresh bread characters balanced by a clean, citrus finish.

CELLARING

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

FOOD

Enjoy with seafood, white meats or rich pasta dishes.

ANALYSIS AT BOTTLING

Alcohol: 13.5%

pH: 3.46

Titratable Acid: 6.0 g/l

RS: <2 g/l

Harvest Dates: 12-13 March 2014

Brix at harvest: 22.4 – 23.1

Bottling Date: 16 October 2014

Variety: Chardonnay

Lot# L1445

Allergens: Sulphites, Milk, Fish

Net Quantity: 750 ml