



## CHARDONNAY 2013

### DESCRIPTION

This single vineyard estate grown Chardonnay was harvested from Clone 15 (90%) and Mendoza grapes, whole bunch pressed, cool settled and racked to French oak, 70% new. Selected yeasts and some indigenous fermentation add complexity and depth to the wine. The fermentation took approximately 3 weeks to complete. Lees stirring took place for several months after vintage to increase the palate weight and roundness. The wine remained in barrel for 16 months prior to being stabilised and filtered for bottling in September 2014.

### AROMA

A delicate aroma of ripe stonefruit, fig and orange blossom. Hints of biscotti and mineral characters add complexity.

### PALATE

This is an elegant, well balanced wine with flavours of orange zest, white peach and citrus. Barrel fermentation contributes vanillin, spice and creamy hints. Crisp acidity results in a long finish combining subtle oak influence and mineral notes.

### CELLARING

The lively fresh characters of this wine may be enjoyed in its youth, however cellaring will reward.

### FOOD

Great with richly flavoured foods such as shellfish, salmon pasta and risotto.

### ANALYSIS AT BOTTLING

Alcohol.....14%/vol

pH .....3.30

Titrateable Acid .....7.2 g/l

RS.....<2 g/l

Harvest Dates: 16 to 26 March

Brix at harvest: 23.2 – 24.4

Bottling Date: 19 September 2014

Variety: 100% Chardonnay

Lot #L1340

Allergens: Milk/Fish/Sulphites

Net Quantity: 750 ml