

## THE SKYBOLT CHARDONNAY 2016



### DESCRIPTION

The lithe Skybolt is a captivating combination; it's a biplane with an open cockpit and wooden wings, built for aerial aerobatics. Equally captivating the Skybolt Chardonnay is an elegant style with fruit richness, seductive oak and a succulent palate that is rounded and creamy. The wine offers lovely fruit purity together with silky texture and generosity, making it highly enjoyable. This ripe Chardonnay shows nectarine and tropical aromas coupled with toasted grains, caramel and spice from French oak. 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.

### WINEMAKING

A combination of free run juice predominantly from our Clone 15 and Mendoza Chardonnay blocks with a small amount of Clone 6. 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.

### ANALYSIS AT BOTTLING

Alcohol: 13%/vol

pH: 3.30,

Titrateable Acid: 6.1 g/l

RS: <1 g/l

Lot No: L1617

Harvest Dates: 14 March – 22 March 2016

Brix at harvest: 21.0 – 22.4

Bottling Date: 7 June 2017

Variety: 100% Chardonnay

Allergens: Sulphites and milk

Net Quantity: 750 ml