

## THE PILOT CHARDONNAY 2015



**PILOT** THE  
BY  
**ALPHA DOMUS**

### DESCRIPTION

Clone 15, 6 and Mendoza Chardonnay was machine and hand harvested from our estate vineyard then gently 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 yeast lees for six months and stirred regularly 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 rich, fruit driven Chardonnay with toasty oak characters.

### AROMA

Enticing aromas of ripe nectarine combine with melon, red apple and gentle spice notes. Bright citrus aromas, toasted brioche and fine mineral characters add complexity.

### PALATE

This is a rich yet lively wine with pear, ripe apple and stonefruit flavours. It has a supple texture with toasted grains and sweet spice from French oak and a long savoury 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 – 12.5% .                      pH: 3.42  
Titrateable Acid - 5.0 g/l              RS - <1 g/l

Harvest Dates - 13 & 24 March 2015

Brix at harvest - 21.5 – 22.5

Bottling Date - 15 September 2016

Variety - Chardonnay

Lot Number - L1545

Allergens - Sulphites, Milk

Net Quantity - 750 ml

### ACCOLADES

Raymond Chan – “Bright, even yellow colour with pale gold hues, a little lighter on the edge. The nose is softly full, with up-front and well-packed aromas of ripe yellow stonefruits and citrus fruit with nutty lees and oak notes, unfolding creamy and lanolin elements. Medium-bodied, the palate is up-front with flavours of ripe yellow stonefruits and citrus fruits entwined with nutty lees and oak notes. The fruit recedes as the wine flows along a light, grainy-textured phenolic line with integrated acidity, carrying to a light, lingering finish of stonefruits and nuts. This is an up-front, ripe, yellow stonefruited Chardonnay with nutty oak and lees notes, and a light, textured line. Match with poultry and pork dishes over the next 3+ years. Clones 15, 6 and Mendoza fruit, fermented to 12.5% alc., the wine aged 6 months on lees with batonnage and given oak contact.”