



## Tasting Notes 2018 Estate Chardonnay

Vintage	Heavier than normal winter rains and cooler temperatures delayed budburst (our second latest) but warmer spring weather resulted in perfect conditions for flowering leading to very good fruit set and promising high yields. In fact, particularly down the hill, crop adjustment was required to ensure even maturity and high quality outcomes. Grapes matured with optimum sugar, flavour and tannin development resulting in high quality parcels from all sites. It was our third earliest harvest, leading to our shortest ever hang time (budburst-harvest 179 days against an average of 203 days).
Vineyards :: Clones	Wallis (52%), Kentucky (29%), Judd (11%), McCutcheon (8%) :: P58 (71%), I10V1 (29%)
Harvest date :: Yield	Hand picked 5-20 March 2018 :: 5.4 tonnes/ha (2.2 t/acre, ~38hl/ha)
Brix :: pH :: TA	21.4-22.9° (11.9-12.7° Baumé) :: 2.90-3.11 :: 8.7-11.3 g/l
Winemaking	Grapes hand-harvested through March, whole bunch pressed and the unsettled juice fermented by indigenous yeasts in 17% new oak, some (92%) 228 litre French oak barrels, some (8%) 600 litre Austrian oak barrels. A 9 month aging in barrel with no bâtonnage to keep wines fresher and more taut. Natural partial (62%) malolactic fermentation before bottling unfinned and filtered.
Winemakers	Sandro Mosele, Martin Spedding
Aging :: Oak	9 months :: 17% new 228 litre French oak barrels (Stockinger 85%, Sirugue 15%)
Malolactic	Partial (62%)
Residual sugar	Dry (1.5 g/l)
Finished pH :: TA	3.19 :: 7.1 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	1428 dozen :: bottled 7 December 2018 :: screwcap
Release date	Not yet released

### TASTING NOTES

Food :: Temperature	Oysters with shallot vinaigrette :: serve at 10–13°C
Best drinking	2020-2028

### REVIEWS