

2018 McCutcheon Chardonnay

Vineyards :: Clones

McCutcheon (Ridge Block 100%) :: P58 (100%)

Harvest date :: Yield

Hand picked 15 March 2018 :: 5.3 tonnes/ha

Baumé :: pH :: TA

12.1° :: 3.1 :: 10.87 g/l

Winemaking

- whole bunch pressed
- unsettled juice fermented by indigenous yeasts in 40% new 228 litre French oak barrels
- 8 month aging in barrel with no bâtonnage
- 90% malolactic fermentation before bottling unfiltered and filtered

Aging :: Oak

8 months :: 40% new 228 litre French oak barrels

Finished residual sugar :: pH :: TA

Dry (1.8 g/l) :: 3.18 :: 6.8-7.1 g/L

Alcohol

13% (7.7 standard drinks/750ml bottle)

Production

Bottled 13 December 2018 :: screwcap

Our thoughts...

Peach, lemon curd and quince are the dominant characters on the nose and palate of this enticing and layered Chardonnay. This McCutcheon comes from the Ridge block of the vineyard sitting at nearly 200m elevation. The cool breeze coming over the ridge keeps the micro-climate within the vines cool and helps maintain the beautiful crisp and natural acidity complementing the evocative flavours of this wine.

Best drinking 2020-2030

