

2018 Estate Chardonnay

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)

Baumé :: pH :: TA

11.9-12.7° :: 2.90-3.11 :: 8.7-11.3 g/l

Winemaking

- 100% whole bunch pressed
- 100% wild yeast fermentation in 17% new 228 litre French oak barrels
- natural partial (62%) MLF
- no bâtonnage
- bottled unfiltered after light filtration following 9 months of oak maturation

Aging :: Oak

9 months :: 17% new 228 litre French oak barrels
(Stockinger 85%, Sirugue 15%)

Finished residual sugar :: pH :: TA

Dry (1.5 g/l) :: 3.19 :: 7.1 g/l

Alcohol

13.5% (8 standard drinks/750ml bottle)

Production

Bottled 7 December 2018 :: screwcap

Our thoughts...

An expressive Chardonnay leading to notes of white flower, chamomile and nectarine on the nose. As the fruit shines through and opens up, drops of citrus fruit line the palate and are equally complimented by the fine grip and texture on the finish for what is a thoroughly enjoyable Chardonnay.

Best drinking 2020-2028

