

## 2019 McCutcheon Chardonnay

### Our Thoughts

In the glass, nectarine, white peach, citrus notes dominate. The McCutcheon is round and layered, plush with stone fruit, spice and has a soft elegant finish.

### Vintage Comment

Following a lower than average rainfall and relatively standard temperatures over the winter, cooler temperatures in August and September led to late budburst (our second latest) and flowering (fourth latest).

However, above average temperatures and low rainfall during summer meant an early veraison and harvest (our second earliest). The period between flowering and veraison saw our warmest ever average minimums and second warmest maximums and was our second shortest (62 days against a 72 day average). Veraison to harvest was our fourth warmest (maximums) and our driest (47mm v 136mm average) and our third shortest (43 days against a 56 day average).

### Harvest Date:: Yield

6-18 March 2019 :: 3t/h

**Vineyards** :: Ridge block 88%, 12% Lake

**Clones** :: 95 and 96

**Brix :: pH :: TA**

22.5 :: 2.90 :: 11.25g/L

### Winemaking

- Fruit was handpicked and whole bunch pressed directly into oak
- Wild ferment in a mixture of puncheons and barriques
- Partial malo lactic fermentation 84%



### Aging :: Oak

10 months in 30% new oak

**pH :: TA**

3.59 :: 5.6g/L

### Alcohol

13.5% (8 standard drinks/750ml bottle)

### Production

72 dozen, bottled 21 February 2020 :: screwcap

### Food Pairing

Shark bay scallops, cauliflower, madeira shitake, caviar

### Best Drinking

2022-2028

