

2017 McCutcheon Chardonnay

Our Thoughts

Straight away this wine pulls you in with a powerful yet delicate presence. Hints of fennel, lemon and brioche line the palate while the wine as an experience is likened to tasting a perfect short crust pastry – the layers, the depth and the fulfillment is incredibly satisfying. The fresh natural acidity with hints of citrus balances this wine beautifully.

Vintage Comment

Following an average rainfall and relatively warm winter, it was again the spring weather leading up to flowering which caused issues. October was our third wettest on record (96mm v 62mm average) and November saw our second coldest maximum and minimum temperatures (19.3° v 20.9°, 9.6° v 10.9°), consequently the budburst interval (budburst-flowering) was our longest ever – 87 days v an average of 75 days – and flowering was our latest ever (5 December v our 21 November average). In the end, due to the excellent February and March, hang time (budburst-harvest) was average – 205 days v an average of 204 days – and harvest date was close to average – 1 April v an average of 29 March.

Harvest Date

Hand picked 28 March 2017

Winemaking

- whole bunch pressed
- 15% new 228 litre French oak barrels
- 10 months in barrel with no bâtonnage to keep wines fresher and more taut
- Natural partial (74%) malolactic fermentation before bottling unfinned and unfiltered.



Alcohol

12.5% (7.4 standard drinks/750ml bottle)

Food Pairing

Crab soufflé. Serve at 10–13°C

Best Drinking

2019-2029

Your Thoughts

