

2017 Wallis Chardonnay

Our Thoughts

Lifted mandarin and floral blossom surround the nose and then lead into a palate of blood orange and cashew. This beautiful wine delivers a persistent depth of fruit with a complexity, a liveliness and incredible satisfaction.

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 24 March 2017

Winemaking

- whole bunch pressed
- 15% new 228 litre French oak barrels, some 600 litre Austrian oak barrels
- 10 months in barrel with no bâtonnage to keep wines fresher and more taut
- Natural partial (88%) malolactic fermentation before bottling unfinned and unfiltered.



Alcohol

12.5% (7.4 standard drinks/750ml bottle)

Food Pairing

Kingfish and scallop ceviche. Serve at 10–13°C

Best Drinking

2019-2029

Your Thought

