



Chardonnay 2013

\$48.00

An elegant style of Chardonnay full of stonefruit characteristics, minerality and complexity.

COLOUR

Bright straw-yellow colour with green-gold hues.

AROMA

The bouquet is elegant and attractively layered with aromas of ripe citrus fruits and yellow stonefruits, lifted by oak and subtle nutty, flinty detail. This has depth and concentration that unfolds richness and interest with aeration.

AGEING POTENTIAL

This is a beautifully elegant and refined Chardonnay with subtly rich fruit and layers of oak and minerally detail. Serve with poultry, pork and veal over the next 5-6 years.

PALATE

Medium-bodied, tightly bound and beautifully refined flavours of sweetly ripe stonefruits are melded with layers of nutty oak and minerally lees work. The barrel-fermentation provides a creaminess and richness of texture which is balanced by fresh, ripe acidity. The palate flows with energy and a fine textural line to a long, nuanced finish with citrus fruit and nutty elements.

WINEMAKING

82% clone 15 from 8 y.o. vines and 18% Mendoza from 25 y.o. vines, fully barrel-fermented with light solids, 69% by wild yeasts to 14.0% alc., the wine aged 9 months in 30% new oak barriques, the wine undergoing batonnage and 69% MLF.

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: March 2013

Alcohol: 14.0%

Bottled: February 2014
