



Chardonnay 2014

\$48.00

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

COLOUR

Brilliant straw-yellow colour with lemon-green hues, lighter on edge.

AROMA

The nose is very elegant and refined with delicate aromas of white stonefruits and citrus fruits. This is tightly bound with nutty and creamy barrel-ferment notes at the core, along with nuances of lemon-curd MLF. The aromatics build in penetration and depth with aeration.

AGEING POTENTIAL

This is a very tightly bound and youthfully elegant Chardonnay that will develop richness and layers of interest over the next 4-5 years. Serve with seafood and poultry.

PALATE

Medium-bodied, the palate is tightly concentrated and initially unyielding, but grows in concentration and depth with stonefruit and citrus fruit detail. Layers of nuts and nuance of flint emerge with lemon-curd and barrel-ferment creaminess. The palate is fresh and lacy with fine acidity, following a refined, dry, textural lime, leading to a long, sustained finish.

WINEMAKING

Two-thirds clone 15 and one-third clone 95 fruit from the 'Om Santi' vineyard, fully barrel-fermented with approx. 50% by indigenous yeasts to 13.9% alc., the wine aged 9 months on lees in 26% new French oak with minimal MLF.

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: March 2014

Alcohol: 14.0%

Bottled: February 2015
