



Chardonnay 2015

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

COLOUR

Bright, even, light lemon-yellow colour with slight green hues.

AROMA

The nose is elegantly concentrated with tight aromas of white and yellow stonefruits, along with citrus fruits, entwined with flinty less and reductive complexities, and fine, nutty oak and lifted aromatics. This is refined in expression.

AGEING POTENTIAL

Match with poultry and pork over the next 4-5 years.

PALATE

Medium-bodied, the palate is softly concentrated with flavours of white and yellow stonefruits harmoniously melded with gentle nutty elements, oak toast and nuances of flinty minerals. The mouthfeel shows barrel-ferment creaminess, balanced by a line of ripe acidity. The wine flows with good energy, the concentrated, rounded core carrying to a long, creamy, nutty finish. This is an elegant and softly concentrated Chardonnay with harmonious layers of stonefruit, nuts and flint and a creamy mouthfeel.

WINEMAKING

Clone 15, 548 and 95 fruit, fully barrel-fermented, 84% by indigenous yeasts to 13.0% alc., the wine aged 8 months on lees in 24% new oak, with approx. one-third MLF.

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: March 2015

Alcohol: 13.0%

Bottled: February 2016
