



Chardonnay 2017

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

COLOUR

Bright, light golden-hued yellow colour, paler on the rim.

AROMA

The nose is tightly bound with finely concentrated aromas of white stonefruits entwined with subtle notes of citrus fruits and herbs, along with nutty oak, a little creamy barrel-ferment, hints of chalky minerals, mealy nuances and some smoke.

AGEING POTENTIAL

This will become richer over the next 4 years. Serve with grilled and roasted seafood.

PALATE

Medium-bodied, the palate is elegant in presentation with vibrant and sweet fruit flavours of white stonefruits melded with a little creamy barrel-ferment, along with nutty lees and oak elements. The flavours form an intense core with very good depth, and the wine has a very fine-textured heart and line, enlivened by fresh, lacy acidity. The flavours carry to a long finish of mealy fruit, and spicy, nutty oak. This is a taut and elegant Chardonnay with some depth of white stonefruits, nutty lees and oak flavours on a fresh, fine-textured palate.

WINEMAKING

Clones I5 and 548, fruit from the 'Om Santi' and 'Palliser' vineyards, vines 6-12 y.o., fully barrel-fermented with moderate solids, 54% by indigenous yeasts to 13.0% alc., the wine aged 10 months on lees in 17% new French oak and full MLF.

WINEMAKER

Allan Johnson

TECHNICAL DETAILS

Picking Date: April 2017

Alcohol: 13.0%

Bottled: March 2018