

2013 Chardonnay

Winemaker's Notes:

The nose interprets pineapple, lime and apple crisp with a mineral tang.

The mouthfeel is smooth and zesty, priming the palate for flavours of baked bosc pear, lemon cream, honeydew melon and caramel-drizzled pastry.

The grapes were sourced from our three prime chardonnay sites (the Moira, Estate and Mottiar Vineyards) and picked between September 24th and October 5th as sugars approached 21° brix.

After primary fermentation in temperature-controlled stainless steel vessels, 63% of the wine was transferred to French oak barrels (5% of which were in first use) for partial malolactic fermentation, and 10 months of ageing. The remainder was kept in stainless steel until blended for bottling.

When bottled in September 2014, alcohol was measured at 12.5%, residual sugar at 1 gram per litre, titratable acidity at 6.4 grams per litre and pH at 3.43.

