



2018 CHARDONNAY

VINEYARD: This vineyard is located just a 5 minute walk from our winery. It sits on the Cawston flats on the valley floor below our Home Vineyard. It is an 8 acre site with 1.5 acres designated to Chardonnay. We lease the site and are responsible for all of the farming. This is the first vintage of Chardonnay we have made from this vineyard. Its an exciting addition to the various vineyards we source from.

SOILS: Rich soils with few rocks dominate the Chardonnay block. Also being on the valley floor means the water is naturally available to the vines for the first part of the season. In 2018 the site was dry-farmed with no irrigation used. It is an interesting site that seems to bring out lush fruit flavours in the grapes grown there.

WINEMAKING: The grapes were hand harvested and then gently destemmed and pressed in our old Wilmms bladder press. The wine was settled into a tank and then gently moved into older barrels. Various yeasts were introduced to create complexity. The wine was kept on the lees for 9 months before being racked, filtered and bottled. It was given a further 9 months bottle aging before release.

TASTING NOTES: Luscious, bright and concentrated, this wine is built for food. Notes of

citrus and fennel jump out of the glass with mouth-watering acidity enabling a wide variety of food pairing. The grapes were picked at optimum flavours and lower sugar levels to retain freshness in the flavour profile. Soft cheeses or pan-seared pickerel in a lemon butter sauce would be just about perfect. Drink now or cellar up until 2028.

Harvest date: September 25, 2018

Brix: 22.5 TA 8.2 g/l pH: 3.25
RS 0.98 g/l Alc. : 13.3%

\$21.65 + tax / bottle

SKU 409490

