

# LADBROKE *Grove*

## 2014 CLOVERLEAF CHARDONNAY



This classic Coonawarra Chardonnay was created from a select parcel of estate-grown fruit vinified in a traditional approach.

**Variety:**

100% Chardonnay

**Vineyard:**

The fruit is sourced from our Killian vineyard located at the northern end of the terra rossa strip. The vineyard is 26 years old and yield is approximately 4 tonnes per hectare.

**Vintage Conditions:**

Season 2014 in Coonawarra will be described by most as one of the longest on record. Cool evenings allowed the whites to retain flavour and acidity. Low yields and the long growing season led to wines with riper flavours and deft balance.

**Vinification:**

Machine-picked in the early morning to retain natural acidity, the fruit was destemmed and pressed to first and second fill French oak barrels. Ferment took place with some wild yeast and the rest were inoculated with Burgundian yeast strains and allowing partial malolactic fermentation. Post ferment, the wine was kept on lees for 12 months with stirring to promote complexity before clarification, light filtration and bottling.

**Tasting Notes:**

**Colour:** Pale straw gold colour with green hues.

**Aroma:** The wine has a complex nose displaying fresh and vibrant stone fruits with a minerally edge.

**Palate:** The palate displays pure white peach, nectarine and lychee fruit flavours accompanied by subtle creamy and nutty notes derived through the oak maturation process. The full and complex palate of fresh fruit and mineral notes compliment the soft, creamy mouthfeel. A succulent and balanced wine with an elegant structure, fine texture and excellent persistence of flavour.

**Peak drinking:** Very approachable now, but careful cellaring will allow further development with bottle age.

**Wine Analysis:**

**Alcohol** 13.0%

**Total Acidity** 6.9g/L

**pH** 3.34

**Residual Sugar** 0.8g/L

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