

2017 CLOVERLEAF CHARDONNAY



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

Variety:

100% Chardonnay

Vineyard:

The fruit is sourced from our Killian Vineyard located on the famous terra rossa soil in central Coonawarra on the V&A lane. The vineyard was planted in 1995 and yield was approximately 7 tonnes per hectare.

Vintage Conditions:

A cool growing season and above average winter rains leading into the 2017 vintage saw the region return to what could be best described as a more traditional Coonawarra vintage. Delayed budburst and flowering, along with mild summer conditions, resulted in a late harvest which favoured fruit intensity in all white varietals and medium-bodied reds.

Vinification:

Machine-picked in the early morning to retain natural acidity, the fruit was de-stemmed and pressed to first and second fill French oak barrels. Fermentation took place with wild yeast in a number of barrels while the remainder were inoculated with Burgundian yeast strains, 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: Light golden straw colour with green hues.

Aroma: The wine has a complex nose displaying fresh stone fruit, white nectarine and honeydew.

Palate: The palate displays pure white peach, lime and lychee flavours accompanied by subtle butterscotch flavours derived through the oak maturation process. Hints of fresh fruit and delicate mineral notes compliment the soft, creamy mouthfeel. Texture and complexity, along with a balanced elegant structure, completes this compelling wine. **Peak drinking:** Very approachable now, but careful cellaring will allow further development with bottle age up to 7-8 years.

Wine Analysis:

Alcohol 13.0% Total Acidity 6.8g/L pH 3.32 Residual Sugar 0.7g/L

