



MOSQUITO HILL

SOUTHERN FLEURIEU WINES
STYLISH · ELEGANT

2018 CHARDONNAY (“BOW TIE”)

VINTAGE ~ Late winter and early spring were quite wet ensuring that the soil profile was nicely damp to sustain the vines through our typical South Australian summer with its mostly warm dry weather and the occasional hot day. Small amounts of rain fell over January and February which kept the vines happy. There were moderately large crops of healthy grapes. The grapes were picked in mid-March at a Baume of 12.5.

VINIFICATION ~ The wine was made oxidatively, so no Sulphur was added until the end of the alcoholic fermentation. The grapes were pressed, and the juice was cooled in tank for 48 hours and then racked to French oak barrels, with about 20% being new barrels. Following the barrel fermentation, the wine was left on its lees without stirring, for nine months.

COLOUR ~ Bright golden colour with hints of green.

AROMA ~ White fruits and a touch of almond.

THE WINE ~ A small proportion (10%) of early picked and tank fermented Chardonnay was added to the wine. Which was bottled after filtering in January 2019.

CELLARING ~ As with all our Chardonnay's this will easily improve in the bottle for seven or so years and then maintain excellent drinking for 5-7 years more

COMMENTS ~ This is designed to be a slightly lighter style than our Emeritus Chardonnay. As with all our Chardonnays, whilst easy to drink now, it will gain in complexity with bottle age.



SALES

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OWNER / WINEMAKER

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