



TERRANU
W I N E S

2017 Adelaide Hills Chardonnay



Vintage Conditions

The annual rainfall in 2016 was the highest in the Adelaide Hills region since 1992. One third of the season's rainfall was recorded during July and September, resulting in saturated soil conditions at budburst. Wet soils, combined with cold temperatures, resulted in slow shoot development which caused development of dense canopies and delays in the time of flowering. The late flowering and late veraison meant that vintage was delayed by three to four weeks, compared to vintage in the last decade. Moist soils meant that flower development was optimal and where flowering conditions were kind, fruit set was at least average to above average. Weather conditions during fruit ripening were quite dry and favoured full development of colour and flavour as there were few periods of hot weather. Vintage was up to four weeks later than usual but a long and dry Indian summer ensured minimal disease pressure and the opportunity to fully ripen crops. Results exceeded expectations, and the flavours in the wines defy the conditions in which they grew and ripened.

Fruit Sourcing

Adelaide Hills, SA

Oak Maturation

Partially fermented and matured in Hungarian oak

Cellaring

Drink now or cellar for up to five years.

Technical Details

Alc/Vol: 12.6%

Standard drinks: 7.5

Allergens: Contains Sulphites

Tasting Notes

Colour

Pale straw.

Nose

A delightfully fragrant lemon aroma with delicate notes of white citrus blossoms, white peaches and dried nectarines.

Palate

The light-bodied and restrained palate of this exceptional wine carries the flavour of crisp stone fruit with a delicate thrust of juicy citrus acidity driving through the mid palate.
