



HAND CRAFTED WINES ALL SEWN UP

## 2018 ADELAIDE HILLS 'CONTOUR' CHARDONNAY

Budburst was late, but warm temperatures sped things up. The vines developed good canopies due to adequate soil moisture, setting them up for an excellent season. A hot January, February and April, punctuated by a cool March allowed for strong vigour as well as acid and flavour to develop.

Free run juice and pressings were fermented separately to 6 baumé where the juice was put to 40% new and 60% one to three-year-old French oak barrels. After full malolactic fermentation, the wine was left on yeast lees until racking just prior to bottling in October.

### TASTING NOTES

The initial flintiness of this pale golden chardonnay leads to a rich bouquet of white peach and melon with subtle floral notes lingering on the nose. Peach and melon continue to the palate with seamless oak integration and balanced acidity, resulting in well-rounded and luscious wine.

**FOOD MATCH:** Roasted Spatchcock with Rosemary and Thyme Pommes de Terre Saladaise

**CELLARING:** Drink now and for the next 5 years

**VINTAGE:** 2018

**VARIETY:** Chardonnay

**REGION (GI):** Adelaide Hills, Sub-region Kuitpo

**VINYARD:** Tregarthen

**BOTTLING ANALYSIS:** Alcohol 13% , pH 3.41, TA 7.0g/L, RS 1.0g/L

**CLOSURE:** Screw Cap



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