

2019 Harvest Widow Chardonnay

Region Adelaide Hills

Colour Polished Gold

Aromas of stone fruit, lemon Aroma

peel, orange blossom and

toasted granola.

Palate A fresh and mineral palate

> of white peach, lemon curd, creamy cashew with a textural

and flinty finish.



Viticulture

Variety: Chardonnay Clone: Bernard 76 Row Width: 2.5 metres Vine Spacing: 1.8 metres Vine Density: 2,222 vine per ha

Elevation: 390 metres above sea level

Vine Age: 24 years

Soil Type: Limestone, shale and quartz incorporated within an alluvial loam to

medium clay.

Irrigation: Monitored daily drip irrigation

Shoot Thinning by hand Fruit Thinning by hand

Fertiliser Program: organic matter **Bird Control:** 100% of the vineyard is bird

netted.

Harvesting: 100% of the vineyard is handpicked to maximise fruit quality.

Winemaking

Analysis

- 24 hrs in Coolroom / Freezer before processing
- Whole bunch pressed
- 25% new French oak. Damy and Chassin oak.
- 75% 2-3 yr old French oak
- Free run straight into barrel
- Pressing settled 24hrs then racked
- Wild ferment to free run
- Ferment allowed to get to 20 degrees
- 50% Oak portion went through malo
- Unsulphured for 9 months and lees stirred every 3 weeks
- Out of barrel after 9 mths, settled, racked, stabilised and bottled.

Anarysis	
Alc/Vol	13.1%
рН	3.22
TA	7.5

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Picking date	03.03.19	Moun
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@vella.wines