



GRAPE VARIETY
Chardonnay

COLOUR
Golden Lemon

NOSE AND PALATE
Custard Apple. White Peach. Cashew. Complex. Long.

VINEYARD REGION
Vin de Vie Vineyard, Borrodell and Mayfield Vineyards - Orange, New South Wales

VINEYARD ALTITUDE
870 - 1030m above sea level

WINE ANALYSIS
Alc/Vol: 13.2%, pH: 3.26, TA: 6.6g/L, Rs: 1.7g/L, Yeast Type: QA23 & D47

PEAK DRINKING
Right now - we have aged it for you!

VINEYARD CONDITIONS

Sourced from the foothills of Mt Canobolas, Orange, these vineyards have soil rich in volcanic ash. It is deep well drained clay loam, and red and brown ferrosol soils derived from basalt, with silty textures being found at hill top sites. One of NSW's cooler regions, Orange has a mean January temperature of 19.5°C with a 15°C variance between summer and winter months, and an average rainfall of approximately 875mm per annum.

With Orange being the highest wine growing region in Australia, grapes grown here not only enjoy all the benefits of its cooler temperatures and unique topography, but also benefit from over 9 hours per day of direct sunshine during the growing season. The combination of both the cooler climate and plentiful sunshine is vital to the fruit's ability to develop intense aroma and maintain flavour, giving these grapes a long mouth feel and flavour profile.

WINEMAKERS NOTES

Handpicked, fruit selected and hand sorted at harvest, these grapes were harvested in small lots in the early morning to take advantage of the cool morning temperatures. This was especially important due to this vintage being much warmer and dryer than average. The resulting grapes were more concentrated, rich and intense in flavour. At harvest, the grapes were placed in ½ - 1 tonne bins only, to enable better quality control and detect any fruit variation. To avoid any skin maceration, fruit was destemmed only, and must chilled to 10°C. The must was then drained and soft pressed only with each incremental increase in pressure. Following this, the juice was cold settled and racked, then warmed to 15-16°C and inoculated with selected yeast cultures. Fermented and matured in a combination of 1, 2 & 3 year French oak (François Feres/Demptos/Truille) for 9 months.

During this time, partial malolactic fermentation took place. The wine was left on light less and was stirred weekly for 3 months. Slowed to monthly thereafter, it was then matured in tank and chilled, before bottling in November 2013. The overall emphasis is to maintain balance between the characteristics of the fruit and the oak, in order to best express the elegance and finesse of this varietal.

