



GRAPE VARIETY

Chardonnay

COLOUR

Pale

NOSE AND PALATE

Oyster Shell. Almond. Lemon Rind. Mineral.

VINEYARD REGION

Nashdale Lane Vineyard, Orange

VINEYARD ALTITUDE

880m above sea level

WINE ANALYSIS

Alc/Vol: 12.2 %, pH: 2.88, TA: 8.4 g/L, Yeast Type: Wild + 18-2007

WINEMAKER

Simon and Will Gilbert

PEAK DRINKING

Now until 2028

VINEYARD CONDITIONS

Sourced from the foothills of Mt Canobolas, at an altitude of 880 – 900 metres, these vineyards have extremely fertile 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 Australia's cooler climate 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 aromas and maintain flavour.

WINEMAKERS NOTES

HARVEST: Handpicked on 17th February 2016. Selected and hand sorted at harvest, these grapes were harvested in small lots in the early morning taking advantage of the cool morning temperatures.

WINEMAKING: Whole bunch pressed and clarified overnight before racking to oak and tank. Primary fermentation and maturation in stainless and neutral oak with regular stirring. Secondary fermentation by traditional method with 50 months on yeast lees.

DOSAGE: Zero