



## GRAPE VARIETY

Chardonnay

## COLOUR

Pale straw

## NOSE AND PALATE

White Nectarine. Lemon. Textured. Mineral.

## VINEYARD REGION

Borrodell + Gordon Hills + Nashdale Lane, Orange

## VINEYARD ALTITUDE

870m- 1030m above sea level

## WINE ANALYSIS

Alc/Vol: 13.0% pH: 3.32 TA: 6.7g/L RS: 2.0g/L Yeast Type: Wild

## WINEMAKER

Will Gilbert

## PEAK DRINKING

Now until 2032

## 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 aromas and maintain flavour, giving these grapes a long mouth feel and flavour profile.

## WINEMAKERS NOTES

Handpicked and hand sorted at harvest, these grapes were harvested in small lots in the early morning to take advantage of the cool morning temperatures. The fruit was whole bunch crushed and pressed, separating the free-run from the pressings. Following this the juice was cold settled overnight without the addition of enzymes. Still with a high NTU, the moderate solids juice was racked to oak and concrete tank where primary fermentation took place. Minimal malolactic fermentation occurred as we sulphured each individual vessel after its completion of primary ferment and optimal balance and texture profile. Maturation in old and new oak and concrete took place for 8 months on full lees before being stirred and transferred to stainless steel for a further 2 months, still on full lees. 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 and the terroir of the vineyard, whilst also being a representation of the vintage.