



Mt Difficulty Chardonnay 2007

This Chardonnay is all about concentration and complexity, with predominant stone fruit and pineapple backed up with a lovely minerality. The palate displays lovely ripe peach characters, moving into a mid palate with an excellent creamy texture and weight from extended lees contact and barrel ageing. The natural acidity provides a backbone which the fruit flows through.

Winemaking Considerations

The grapes for this wine come from three of our vineyards; Long Gully, Mansons Farm and Templars Hill. The fruit was harvested in peak condition between the 14th April and the 3rd of May - with low yields through the season, flavours were exceptionally concentrated. The grapes were harvested cool and handled in an oxidative fashion. We fermented 100% of the juice in barrel. The juice went to barrel with full solids. Barrel fermentation was controlled by holding the barrel room temperature at 10-12°C - restricting peak temperatures during fermentation to 23-25°C. The barrel fermented wines were stirred initially weekly, then monthly over winter and then weekly again over summer. With high natural acidity in 2007 we put the wine through partial (~75%) malolactic fermentation. The wine was racked from barrel in the middle of February, lightly fined with Isinglass and filtered before being bottled in March.

Alc: 14.0%

Tit. Acidity: 7.0 g/L

pH: 3.34

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