



PRODUCTION:
SINGLE VINEYARD WINE
PICKED FROM
BERNARD 95 CLONE
CHARDONNAY GROWN
ON THEO AND JAN
MOSKOS' BIRDWOOD
VINEYARD.
TOTAL PRODUCTION
2350 BOTTLES

COLOUR:
PALE GREEN/GOLD
STRAW

NOSE:
PLENTY OF WHITE
PEACH LEANNESS OVER
RESTRAINED AND
SUBTLE HIGH QUALITY
OAK. A FRESH LAYER OF
RESERVED LEMON PEEL,
FRESH CREAM, SLIGHT
TOFFEE HINTS OVERLAY
YEASTY COMPLEXITY

PALATE:
TERRIFIC LINE AND
LENGTH UP FRONT.
INITIALLY MINERALLY
AND LITHE PALATE
WHICH WITH FRESH
WHITE PEACH UNDER-
PINNED WITH LEMON
ZEST, CREAMY TEXTURE
& A MOUTH-WATERING
CRISP FINISH.

GRAPES WERE PICKED IN THE COOL OF THE NIGHT BEFORE BASKET PRESSING TO FRENCH OAK HOGSHEADS FOR A WILD FERMENT. FERMENTATION AND SUBSEQUENT AGING WAS 100% IN BARREL ON LEES WITH REGULAR TOPPING AND STIRRING FOR 12 MONTHS. NO FININGS WERE USED SO THIS CHARDY IS SUITABLE FOR VEGOS AND VEGANS

THE VINEYARD: JAN & THEO MOSKOS' VINEYARD AT BIRDWOOD IN THE ADELAIDE HILLS HAS A LOVELY COOL SITING WITH WELL-DRAINING LIGHT LOAM SOILS AND AN EASTERLY ASPECT. THE VINEYARD IS PLANTED WITH BERNARD 76 & 95 CLONE CHARDONNAY. THEO HAS HAD A LIFETIME TENDING APPLE AND CHERRY ORCHARDS IN THE HILLS AND THEIR DEFT TOUCH COAXES THE BEST FROM THEIR VINES.

PHILOSOPHY: CHARDONNAY IS A VERSATILE AND NOBLE GRAPE VARIETY, ABLE TO MAKE FABULOUS WINES WHEN GROWN IN THE RIGHT SITES AND WITH SYMPATHETIC WINE-MAKING. THE "BERNARD" CHARDONNAY CLONE 95 (SELECTED FROM NEAR DIJON) OFFERS US A GREAT LEAP FORWARD IN ULTIMATE WINE QUALITY TO MANY OLDER PLANTED CHARDONNAY CLONES. THEY GIVE ELEGANCE IN WINE STRUCTURE AND POWERFUL FOCUSED FLAVOURS (RATHER THAN THE OFTEN-ENCOUNTERED TROPICAL/FAT/OILY TYPE FLAVOURS WITH INFERIOR PLANTING MATERIAL). VINEYARD SITE IS ALSO VITALLY IMPORTANT, THE BEST FRUIT COMING FROM COOL SITES WITH WELL-DRAINED SOILS, WATER AVAILABILITY JUST RIGHT – NOT TOO MUCH FOR EXCESS VIGOR AND NOT TOO LITTLE (MAKING THE SUBSEQUENT WINE CLUMSY AND COARSE).

WITH THE WINEMAKING I LIKE CHARDONNAY TO BE TIGHT, FRESH & ELEGANT IN STRUCTURE AND STYLE. I LOVE THE FLAVOURS THAT FINE FRENCH OAK CAN IMPART – WITH THE PROVISO THAT THE FRUIT FLAVOURS REMAIN FRONT & CENTRE, WITH THE OAK MERELY THERE TO PROVIDE ADDED COMPLEXITY AND STRUCTURE. MOST OF ALL THE WINE SHOULD BE MADE TO DRINK AND ENJOY RATHER THAN STRIVING TO PROVIDE A CHECK-LIST GLASS OF FLAVOURS TO TICK-OFF AND TALLY!

BROTHER'S ILK
MOSKOS' BIRDWOOD VINEYARD,
ADELAIDE HILLS CHARDONNAY



A.D. 2018