



MERCHANT SERIES

CHARDONNAY ADELAIDE HILLS 2016

REGION: Adelaide Hills

VARIETIES: Chardonnay

SKIN CONTACT: None

OAK TREATMENT: 73% new French puncheons,
27% stainless tank

BARREL MATURATION: 9 months

BOTTLE WEIGHT: 1.37 kg

CASE WEIGHT: 16.8 kg

BOTTLE BARCODE: 93 147 3300 303 2

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 12.5%

pH: 3.28

TITRATABLE ACID: 5.9 g/L

RESIDUAL SUGAR: 3.4 g/L

CLOSURE TYPE: Screwcap

CASE CONFIGURATION: Stand-up 12

PALLET CONFIGURATION: 16 cases /layer, 4 layers /pallet

CASE BARCODE: 93 147 3300 315 5 (12 pk)

CELLARING POTENTIAL: 5 years

REGION

The Adelaide Hills wine region has a reputation for producing some of Australia's most exciting cool climate wines. With an average elevation around 600 metres the climate is significantly cooler than the neighbouring areas. Cool, dry summers and an autumn ripening period produce a balanced fruit flavour profile and natural acidity.

VINTAGE

The season started mild with below average rainfall before well timed rain in January. Yields were above average across most varieties with whites from this vintage showing ideal fruit flavour and acid balance. 2016 is considered by many to be the best 'all-round' vintage for some time.

VINIFICATION

Free-run juice was cold settled for two days before racking into new French oak puncheons (73%) and stainless steel (27%) for fermentation. The barrel component underwent malolactic fermentation. Matured on lees for nine months before blending and bottling.

