



BLEWITT SPRINGS ESTATE

CHARDONNAY ADELAIDE HILLS 2017

REGION: Adelaide Hills

VARIETIES: Chardonnay

SKIN CONTACT: None

OAK TREATMENT: None

BOTTLE WEIGHT: 1.245 kg

CASE WEIGHT: 15.5 kg

BOTTLE BARCODE: 93 1473 3001 946

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 12.5%

pH: 3.47

TITRATABLE ACID: 6.7 g/L

RESIDUAL SUGAR: 3.7 g/L

CLOSURE TYPE: Screwcap

CASE CONFIGURATION: Stand-up 12

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

CELLARING POTENTIAL:

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

Spring was cold and wet with the Adelaide Hills receiving its highest annual rainfall since 1992. Moist soils meant flower development was delayed and the catalyst for a late vintage. Warm, dry conditions with a few bursts of heat through the ripening period and into autumn allowed fruit to develop full colour with good flavour characteristics.

