



MERCHANT SERIES

CHARDONNAY ADELAIDE HILLS 2017

REGION: Adelaide Hills

VARIETIES: Chardonnay

SKIN CONTACT: None

OAK TREATMENT: 58% new French puncheons,
42% stainless tank

BARREL MATURATION: 6 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: 3.47

TITRATABLE ACID: 8.2 g/L

RESIDUAL SUGAR: 3.85 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

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

Spring was cold and wet with the Adelaide Hills region receiving its highest rainfall since 1992. Damp 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.

VINIFICATION

Free-run juice was cold settled for two days before racking into new French oak puncheons (58%) and stainless steel (42%) for fermentation. The barrel component underwent partial malolactic fermentation. Matured on lees for six months before blending and bottling.

