



MERCHANT SERIES

CHARDONNAY ADELAIDE HILLS 2018

REGION: Adelaide Hills

VARIETIES: Chardonnay

SKIN CONTACT: None

OAK TREATMENT: 55% new, 30% seasoned French oak puncheons, 15% stainless steel

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 started cool keeping vines dormant and delaying bud burst. Temperatures warmed with above average rainfall providing healthy canopies on the vines to begin summer. Very hot conditions in January and February reduced crop levels slightly before finishing with a dry, sunny growing season. Despite a reduction in volume, the fruit was very good quality with ripe flavours and tannin at low sugar levels.

VINIFICATION

Free-run juice was cold settled for two days before racking into new French oak puncheons (55%), seasoned puncheons (30%) and stainless steel (15%) for fermentation. The barrel component underwent partial malolactic fermentation. Matured on yeast lees for six months before blending and bottling.

