



The Katana

20/17

SINGLE VINEYARD
CHARDONNAY

THE WINE

The 2017 Katana Chardonnay reveals a supple core of white stone fruit and citrus blossom overlaid with tempered edges of minerality. On the palate bright varietal fruit is guided to the finish with nuances of French oak and crisp acidity.

VITICULTURE

The grapes are from Charlie's Patch vineyard at Charleston in the Adelaide Hills and were a mixture of clones I10V1 and Bernardi 76 and 96.

The vines were shoot thinned to ensure a moderate crop and to allow more sunlight into the canopies helping develop ripe flavours at lower sugar levels. Picked on 4th April 2017.

WINEMAKING

The Chardonnay grapes were hand picked and chilled overnight then whole bunch pressed.

The juice was then rough settled and transferred to French oak barriques (25% new) for fermentation.

The wine remained on its yeast lees in barrel until it was blended prior to bottling in early December 2017.

SPECIFICATIONS

VARIETY	100% Chardonnay
GEOGRAPHICAL INDICATION	100% Adelaide Hills, South Australia
ALCOHOL	12.3%
CELLARING POTENTIAL	1 -5 years

