



Vintage and Vine

A cooler and wetter than average spring and summer meant challenging conditions throughout the growing season. Fruit set was excellent and good spring rains delivered healthy canopy growth. Disease pressure was high, particularly powdery mildew. The vineyard team worked extra hard this season ensuring that in the end excellent quality fruit was harvested, albeit in small quantities.

Winery

Gentle whole bunch pressing to tank for a 24 hour cold settle. Juice was racked with high solids into barriques and puncheons for fermentation. Goal was to produce a powerful long lived wine with minimal winemaker intervention. The 2017 Chardonnay went through 100% MLF. No lees stirring. No Racking. Eleven months in barrel before being blending to tank for maturation on lees for 5 months. Very light fining with bentonite. Gentle cross flow filtration. No animal products used.

pH 3.35

T/A 6.5

RS > 1.0g/l

Alc 13.5%

The Wine

Clear, bright, rich gold with a greenish tinge

The nose shows grapefruit and lemon pith with white and yellow florals, sea spray and crème brulee with meely/leesy/ waxy complexity.

The palate is tightly wound and richly textured. Nervy power and tension. Grapefruit and stonefruit pip flavours dance with creamy richness and oak spice, fine, nervy acidity holds the line, a pleasing saltiness lingers on the finish.