

HEIRLOOM

VINEYARDS

EST. 2004 AUSTRALIA



2017 ADELAIDE HILLS GOLD CHARDONNAY

Heirloom Vineyards was conceived in vintage 2000, when a young winemaking student caught the eye of a silly old wine judge. A love story ensued inspired by two vows: To preserve the best of tradition, the old world of wine and our unique old vineyards and to champion the best clones of each variety planted in the most appropriate sites embracing the principals of organic and biodynamic farming. Seven long vintages of trial and error passed before Heirloom Vineyards could make a wine that was fine enough to pass on to future generations. That is this wine.

This Heirloom Vineyards Chardonnay was produced from our best Adelaide Hills Vineyard whose clones and viticulture embody the very best in cutting edge but old school viticulture and winemaking. Hand tended vines, sorted bunch by bunch, naturally fermented free run juice, gently tank pressed and stored (85%) in French oak barriques (30% new) for 12 months.

HEIRLOOM WINE NOTES

Chardonnay can be a simple sip or a symphony of the senses, a moment of pleasure or an eternity of contemplation. Only the poet can know, so stop thinking and surrender.

COLOUR

Vibrant pale yellow with hues of gold.

AROMA

This wine smells like spring the Adelaide Hills, and a veritable ripening of stone fruit especially white peaches and nectarine in the market gardens, butter melon, rock melon and cooking leeks in butter, the French oak smells are a terrific frame for the stone fruit. Overall it has a 3 dimensional quality to the aromas, ripening stone fruit and some creamy & succulent French oak.

PALATE

The wine has that extra dimension, no just fresh and tangy but mouth filling with citrus flavours that fulfill and refresh. Brilliant white peach and nectarine again, almost impossible to over-chill, this wine can be drunk with an amazing array of foods or just by itself. The acidity and freshness is the key to keeping all the flavour to the forefront.

OVERALL

A proper oaked Chardonnay from the Adelaide Hills that will cellar well but is so deliciously perfect now any argument for delayed gratification is almost academic.

Alcohol 12.5% (7.7 Standard Drinks) pH 3.12, TA 7.3 g/L. Residual Sugar DRY 1.5g/L

WINEMAKER

Ms E E G Brooks Bsc (Oenology) Adelaide

All wine comes in at the mouth
and love comes in at the eye;
that's all we shall know for truth
before we grow old and die
I lift the glass to my mouth,
I look at you, and sigh

*WB Yeats from The Green Helmet
and Other Poems (1910)*