



DUNNOLLY

FAMILY OF WINEMAKERS

2013 Dunnolly Chardonnay

Harvest Analysis:

	13DNCH	12DNPN 10/5	12DNPN 777
Harvest Date	15-Apr	3-May	17-Apr
Brix	23.7	25.1	23.4
pH	3.31	3.61	3.59
TA	8.3	8.3	8.3

The Chardonnay was processed into 2 fractions - FR and HP where they were both cold settled for 48hours. The FR portion was fermented in French barriques (15% new French oak) and the pressings were fermented in stainless steel.

Inoculated with D47 & CY3079 and VL1.

Both portions were fermented to dryness.

On completion of ferment - tank and barriques portions were lees stirred weekly.

Approx 60% of the blend was SO₂'s after 1 month of lees stirring with the balance (40%) allowing to go through MLF.

The Chardonnay stayed in oak for 7months before being racked & blended last.

Post stabilisation and filtration the wine was bottled in January 2014.