

# BASEDOW'S

*of the Barossa*

## BAROSSA CHARDONNAY 2016



### VINTAGE REPORT

The 2016 vintage was a stand-out, with high quality fruit and supply returning to normal after several low-yielding vintages. The growing season was warm and dry. Spring saw good conditions for flowering and fruit-set. Lower than average rainfall, combined with a warmer than average Spring and early summer meant the vines got away at a cracking pace, growing well and setting a good number of bunches. Mild conditions in January meant whites built delicate flavours slowly, whilst retaining crisp acid levels. Very timely rain fall of 25mm in mid-January, followed by generally mild conditions throughout late January and early February saw phenology keep up with sugar levels yielding rich, ripe tannins and early flavour development. Despite the challenges of the dry season and limited water, fruit ripened evenly. Higher than average bunch numbers in a very dry year meant berries were smaller than average.

### TASTING NOTE

Light straw in colour with vibrant green hues. The nose exhibits citrus characters of grapefruit and lemon with accents of white peach and melon. The palate is smooth, silky and rich in texture. The peaches and cream flavours are a delight and the finish is clean and fresh with long firm acids.

### VINEYARDS

The fruit comes from several different vineyards situated on the Barossa Valley floor. The vineyards range from 15 to 30 years old and yield on average 4t/acre.

### TECHNICAL ANALYSIS

Alcohol % / Volume 12%

### GRAPES

Chardonnay 100%

