

2011 Chardonnay

Appearance

Pale gold.

Bouquet

White peach, nectarine and mandarin notes with creamy bready yeast characters and subtle biscuity oak create a rich complex bouquet.

Palate

A rich fruity palate shows golden peach, mango and banana flavours. The textural oak frame surrounds dollops of creamy butter and yeasty texture, with the crisp mandarin finish completing a complex, restrained and balanced wine.

Winemaking

The Chardonnay vineyard was harvested in late February at 12.4 Baumé. A portion of the juice (approximately 40%) was fermented in new and one year old French oak barrels. Approximately 20% of this blend was fermented in old oak as a wild yeast fermentation that also went through partial Malolactic Fermentation to achieve greater complexity. The barrel fermented portion was matured in oak on yeast lees for 9 months to create a rich creamy palate. The remainder of the blend was fermented in stainless steel tanks at moderate temperatures to retain maximum fruit character. After blending, the wine was returned to oak barrels to harmonise the flavours and structure prior to bottling.

Ageing Potential:

The Chardonnay is wonderful on release and we would expect the wine to be at its very best through 2012 to 2015.

Alcohol

12.7% by volume

Viticulture

Nick Wiltshire

Winemaker

Scott Zrna



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