



## 2013 CHARDONNAY

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### APPEARANCE

Pale gold

### BOUQUET

White peach, nectarine, rockmelon and cumquat, combined with fresh yeast characters and subtle biscuity oak to create a rich complex bouquet.

### PALATE

A rich fruity palate shows golden peach, pineapple and apricot flavours. The subtle and integrated oak frame supports the creamy and yeasty midpalate, with the crisp lemon zest acid completing a rich, full bodied wine that combines power and balance.

### WINEMAKING

The Chardonnay vineyard was harvested in mid February after a warm post veraison ripening period. A portion of the juice (approximately 30%) was fermented in new and one year old French oak barrels.

Approximately 30% of this blend was fermented in old oak as a wild yeast fermentation that also went through partial MLF to achieve greater complexity. The barrel fermented portion was matured in oak on yeast lees for 10 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.

### ALCOHOL

13.5 % by vol.

### WINEMAKERS

Scott Zrna & Ben Tanzer

### VITICULTURE

Nick Wiltshire

### AGEING POTENTIAL

The Chardonnay is wonderful on release and we would expect the wine to be at its very best through 2014 to 2018.

### AWARDS

Gold Medal, China Wine & Spirits Awards 2014

Gold Medal, China Wine & Spirits Awards Best Value 2014

Gold Medal, AWC Vienna 2014

Seal of Approval, Japan Wine Challenge 2014

