



Tasting Notes

2012 Chardonnay

Appearance

Pale gold

Bouquet

Golden peach, ripe apricot and sweet mixed spice notes combine with creamy yeast characters and subtle biscuity oak to create a rich, complex bouquet.

Palate

A rich fruity palate shows golden peach, rockmelon and apricot flavours. The subtle and integrated oak frame supports the creamy and yeasty midpalate, with

the balanced oak and acid completing a rich, full bodied wine that shows balance and restraint.

Winemaking

The Chardonnay vineyard was harvested in mid February at 13.1 Baumé. A portion of the juice (approximately 35%) 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

Alc. 13.4 % by vol.

Viticulture

Nick Wiltshire

Winemakers

Scott Zrna & Ben Tanzer

Ageing potential

The Chardonnay is wonderful on release and we would expect the wine to be at its very best through 2013 to 2017.