



2013 RESERVE CHARDONNAY



Food Match
Suited to seafood and
spicy Asian cuisine

Tasting Note

Aromas of white stone fruits and citrus are complemented with subtle toasted nut characters on the palate. These savoury notes are lifted by the fresh acidity giving the wine elegance and a lingering finish. Patient cellaring of this wine will reward.

Winemaking

Very low yielding Bernard clone vines were hand-picked into small baskets before being whole bunch pressed. The juice was fermented in a mix of new and old French oak barriques, with partial wild ferment. Frequent lees stirring was carried out for a period of 2 months, and malolactic fermentation is allowed to occur spontaneously.

The wine was left to mature in the oak for 15 months prior to racking and bottling.

Vineyard

The fruit for this wine is sourced from old vines within a single vineyard situated at 550m in the famously cool Adelaide Hills. The altitude of this particular site ensures cool conditions during ripening, ideal for delivering freshness and elegance.

Fermentation: barrel fermented, some wild yeast

Pressing: whole bunch pressed into French oak

Alcohol: 12.0%

Residual Sugar: 2.3 g/l

Cellar: 5 years