



## CHARDONNAY 2015

CLONE: 15, 95, 96

PLANTED: 2006

ROOTSTOCKS: 3309

SOILS: Sandy clay loam on limestone substrate.  
Hillside site with 10-16% north facing slope.

DENSITY: 4166/Ha, 1.5 X 1.6 spacing

PRUNING: 2 cane, VSP

YIELD: ~5-6 t/Ha

HARVEST DATE: 9 March, 2015

### HARVEST COMPOSITION:

Brix: 22.4

pH: 3.25

T.A.: 8.32 g/L

### WINE COMPOSITION:

Titrateable Acidity: 5.3 g/L

Residual Sugar: <1.2 g/L

Alcohol: 13.25%

### WINEMAKING:

Hand picked into 10kg crates and whole bunch pressed on a slow gentle press program. Juice run straight to 100% French Oak barrels. Fully indigenous yeast barrel-fermented, batonnage, 100% MLF.

### MATURATION:

11 months in 37% new oak, with the balance in 1-3 year old barrels.

### WINEMAKER'S TASTING NOTES:

An elegant chardonnay, with aromas of white stonefruits & citrus, hints of fresh herbs, and distinctive butter & nut flavours. Medium to full bodied, with a creamy, dry texture and a deep, concentrated core. Nicely layered and perfectly balanced with a generous, lengthy finish. Drink now, or within four to five years.

### RAYMOND CHAN \*\*\*\*\* 18.5/20

Brilliant, light golden-hued straw-yellow colour with some depth, pale edged. The bouquet is bold and powerful with intensely concentrated aromas of ripe white and yellow stonefruits, and citrus fruit. Suggestions, layered with flinty, mineral elements and nutty oxidative complexities and some toasty oak. Medium-full bodied, the palate features a fine and well-concentrated core, with a rounded mouthfeel and harmoniously entwined flavours of ripe stonefruits and citrus fruits, alongside gunflint, nutty and oxidative complexities and soft layers of toasty oak. Barrel-fermentation creaminess and soft, integrated acidity enhance the fruit richness, and the wine carries to a long, soft, deeply packed finish of stonefruits, nuts and oak. This is a complex Chardonnay with layers of stonefruit with nutty and oxidative elements, oak and flint, on a rich and rounded palate.

### SAM KIM \*\*\*\*\* 93 PTS

A stylish chardonnay, the bouquet shows ripe nectarine, mandarin, oatmeal, vanilla and cedar characters, leading to a succulent palate that is rounded and expansive. It is textural and mouthfilling, and offers youthful charm and engaging complexity, finishing long and creamy.

