

innocent bystander

Innocent Bystander, Yarra Valley Chardonnay 2014

PRODUCER

Innocent Bystander wines are a pure expressions of the region, reflecting the soil and varied topography of the cool climate Yarra Valley. Founded in 1997 by Phil Sexton, Innocent Bystander is a Yarra Valley based winery producing Pinot Noir and Chardonnay alongside Pinot Gris and cool climate Syrah. They are also now renowned for their fun and fizzy pink Moscato. Located in Healesville, the winery is an exercise in function over form, much like the strongly expressed views of its owners and winemaking team: "Make great wine for drinking and enjoying; not crowing over". Innocent Bystander wines are an expression of pure regional varietal wines which reflect the soil, climate and topography of the cool climate Yarra Valley.

VINEYARDS

The fruit for this wine came from five different vineyards in the Yarra Valley: Sexton, Tarraford, Arthurs Creek, Quarry Ridge and Primavera. The clones used were 95, Mendoza, 76, P58, 277 and 96. Harvest took place when the fruit was fully ripe with good acidity and fresh fruit flavours. Baumé levels were between 12.5 and 13. Yields were around 7.5 tonnes per hectare.

VINTAGE

2014 was a "vintage of mixed fortunes", with very low yields, but overall a quality of a very high standard. Large healthy canopies and low crops meant that vintage kicked off early in February. The slowing in maturity gave the fruit ripe seeds, and concentrated, rich flavours.

VINIFICATION

The grapes were 100% hand picked and whole bunch pressed with free run and pressings portions kept separate. No racking or clarification of the juice occurred, so the free run was fermented on 100% juice solids. Pressings were set aside and not used in the final blend. Fermentation with indigenous yeasts took place in new and seasoned French barriques and puncheons. The wine was fermented and matured for nine months in seasoned French oak. Barrels were lees stirred monthly until the winter. The wine was cold stabilised and lightly fined in tank.

TASTING NOTES

A complex bouquet of freshly cut white peach, orange zest, grapefruit pith with hints of fresh ginger and notes of candle wax. Stone fruit and grapefruit on the palate are complemented by exotic star anise. Tight and crisp initially, the fine flavours come together on the long finish.



VINTAGE INFORMATION

Vintage	2014
Region	Yarra Valley, Victoria
Grape Varieties	100% Chardonnay
Winemaker	Steve Flamsteed
Features	Sustainable, Vegetarian
Closure	Stelvin
ABV	13%
Wine pH	3.31
Bottle Sizes	75cl