

innocent bystander

chardonnay 2015



TASTING NOTES

NOSE

Fresh pear, lemon over lime, poached apple, white flowers and almond marzipan.

PALATE

Crisp, fresh and dry. Tightly sprung as a new release, unwinding to reveal a citrusy pithy texture, wrapped around a fresh stonefruit core.

FOOD MATCHES

Fried whitebait and lemon aioli. Butterflied chicken cooked on the barbecue with coriander salsa verde. Washed rind cheeses.

SEASON

Lovely winter rains and a wonderful spring for a good, even fruit set and big healthy canopies. Ideal summer growing conditions, with an average January temperature of 27.5°C.

We had a welcome rain event in mid February that gave us a little breathing space. All our Chardonnay was hand picked and in near perfect condition at the winery. The fruit had lovely flavours and crisp acidity.

VINIFICATION

- 100% hand picked fruit.
- Whole bunch pressed with free run and pressings portions kept separate.
- Indigenous fermentation in new and seasoned French barriques and puncheons.
- Barrels were lees stirred monthly until winter.
- No malolactic fermentation, to retain a fresh, natural acidity.
- Time in oak: 9 months (French oak).

WE SAY

“With more complexity than we would ever have imagined, this brilliant wine is bursting with charm and joie de vivre”.

Steve Flamsteed, Chief Winemaker

THEY SAY

“A complex bouquet, with some funky elements sets the scene; the palate swells with stone fruit and creamy/figgy nuances, but just when you think this may be too much of a good thing, citrusy acidity sweeps the mouth clean and refreshed. Special Value”.

James Halliday

APPELLATION: Yarra Valley
VARIETALS: Chardonnay
HARVESTED: February 2015
ALC/VOL: 13.0%
STYLE: Dry
PH: 3.19
CLOSURE: Screw Cap
CELLARING: Now - 5 Years