



CAVE BLOCK CHARDONNAY 2014

NECTARINE • CITRUS • BRIOCHE • HAZELNUTS • NOUGAT

FREE DRAINING SOILS AND STEEP SLOPES RESULTS IN OUR CHARDONNAY VINEYARD PRODUCING LOW YIELDS OF INTENSELY CONCENTRATED FRUIT. THE SEASON BEGAN WITH A COOL SPRING PROVIDING A LONG FLOWERING PERIOD. MID-JANUARY HERALDED THE START OF SIX WEEKS OF ABOVE AVERAGE TEMPERATURES COUPLED WITH VERY LITTLE RAIN, KEEPING RIPENING ON TRACK. MARCH AND APRIL SAW A COOLER AIRFLOW DOMINATE THE NORTH EAST OF TASMANIA, FAVOURABLY SLOWING THE RIPENING AND LOCKING IN AROMATICS WITH THE COOLER NIGHTS.

THE FRUIT WAS METICULOUSLY PICKED BY HAND, BEFORE WHOLE BUNCH PRESSING TO A MIX OF NEW AND OLDER FRENCH OAK BARRIQUES. WINEMAKING INCLUDED A PARCEL OF WILD FERMENTATION, LIGHT LEES CONTACT AND PARTIAL MALOLACTIC FERMENTATION.

DELICATE WHITE FLORAL NOTES INITIALLY LIFT OUT OF THE GLASS BEFORE THE MORE NOTICEABLE AROMAS OF RIPE FRESH CUT NECTARINE COMBINES WITH NOUGAT, HAZELNUTS AND MIXED DRIED SPICES. FLAVOURS OF NECTARINE AND CITRUS FORM THE CORE OF THE FRUIT CHARACTERS, WITH BRIOCHE AND CRUSHED NUTS ADDING COMPLEXITY AND A SENSE OF TEXTURE. THE WARMER 2014 VINTAGE GIVES A MORE GENEROUS FINISH, BUT THE HALLMARK FINE ACIDITY IS STILL THE DRIVER THROUGH THE PALATE, GIVING LIFE AND FOCUS TO THE FRUIT FLAVOURS.

FOOD MATCH : CHICKEN CACCIATORE WITH MIXED WILD MUSHROOM FETTUCCINE AND CRUSHED TOMATO; APPLE CIDER GLAZED CHICKEN WITH DIJON MUSTARD BUTTER OVER A MEDLEY OF WINTER VEGETABLES; SPICED LENTIL STEW WITH SWEET AND SOUR CAULIFLOWER SERVED WITH CHARRED NAAN BREAD.

VITAL STATISTICS
HARVEST: 2ND - 14TH APRIL 2014
TOTAL ACIDITY (G/L): 6.7
PH (UNITS): 3.21
TOTAL SO ₂ (MG/L): 106

VEGAN FRIENDLY

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