



Est. 1969

2017 Chardonnay

Accolades

97 Points – Huon Hooke, The Real Review

94 Points – Campbell Mattison, winefront.com.au

94 Points - James Halliday, Wine Companion

94 Points – James Suckling, jamesuckling.com

Gold Medal, Yarra Valley Wine Show 2018

Silver Medal, Rutherglen Wine Show 2018

Silver Medal, Royal Adelaide Wine Show 2018

Region

Yarra Valley, Victoria, Australia.

Vines

60% of the grapes for this wine were grown on the two original Chardonnay blocks planted in 1969. The remaining 40% of grapes are from the Crécy block planted in 2012 from new Chardonnay clones 95 and 548.

Wine

Bright and flinty oyster shell nose with white blossom, grapefruit peel, pears and lemongrass with an ever so intriguing oak char. Finesse combine with pillowy fruit weight, this is a wine that is fine boned as well as generous. Perfectly balanced fruit sit interlaced with a bright citrus acidity. A little pithy texture and an extremely fine grained oak tannin framework.

Winemaking

Hand-picked and chilled overnight before whole bunch pressing. This gives us very high quality juice, 24 hours settling before transferred to French oak barrels; some 228L barriques and some 500L puncheons, 30% new oak. Wild yeasts were allowed to carry out the fermentation offering complexity and a hint of struck match. Natural acidity was retained by inhibiting malolactic fermentation. Maturation for 10 months in our cool underground cellar before blending and bottling.

Cellaring

Delicious upon release but will reward careful cellaring for up to 10 years should you want more developed toasted notes.

13.0% Alc.