

2016 HEYTESBURY CHARDONNAY



A selection of the most unique and striking vineyard sections, recognised for its innovative winemaking and distinguishing 'Heytesbury' character.

TASTING NOTES

APPEARANCE Pale yellow straw.

NOSE Exotic floral details, with white peach and grapefruit, interweaving struck match, nougat and a nutty/mealy, custard complexity.

PALATE The palate is bursting with a luscious lemon freshness and stone fruit power that is sustained for incredible length. It builds in the mouth to reveal flavours of citrus tart and moreish sweet crust. The fine contribution of oak toast and acidity maintain a delicious, drying structure with a succulent core.

WINEMAKER COMMENTS

Our most unique small sections within our vineyards where clone, aspect and soil interplay in such a way that sets these parcels apart from the rest. Each batch was very gently pressed and the juice then transferred directly to barriques with the inclusion of all solids to achieve more of the unique vineyard character. Each batch was fermented wild with no yeast addition and was stirred throughout the nine months of maturation, allowing the yeast lees to impart further complexity, texture and palate weight to the wine. With bright, high acidity in 2016, natural malolactic fermentation was encouraged and completed.

VINTAGE DESCRIPTION

Moderate spring conditions at the end of 2015 helped establish a healthy fruit set and better yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month, great viticulture management, clean, well-trimmed canopies and subsequent warm weather prevented disease risk. White varieties were harvested throughout February with elegant flavours and high natural acidity.

VARIETIES 100% Chardonnay

HARVESTED February 2016

OAK 100% French oak, 9 months
(57% New, 43% 1-2 year old)

TA 6.5g/L **PH** 3.17

RESIDUAL SUGAR 1.0g/L

ALCOHOL 13.0%

BOTTLED February 2017

CELLARING 7 - 10 years