



## CAVE BLOCK CHARDONNAY 2016

NECTARINE • ORANGE BLOSSOM • CITRUS • PEACH SKIN

FREE DRAINING SOILS AND STEEP SLOPES RESULTS IN OUR CHARDONNAY VINEYARD PRODUCING LOW YIELDS OF INTENSELY CONCENTRATED FRUIT. THE CAVE BLOCK SAW A RELATIVELY CALM GROWING SEASON, WITH WARM AND DRY CONDITIONS FROM EARLY OCTOBER TO MID-MAY. INFREQUENT RAIN EVENTS DURING THIS TIME GAVE THE VINES A WELCOME DRINK. FLOWERING OCCURRED DURING THE MILD SPRING PRODUCING AN ABOVE AVERAGE CROP WHICH WAS ALLOWED TO RIPEN FULLY THROUGH THE WARM SUMMER AND AUTUMN.

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 TO NATURALLY ADJUST ACIDITY FOR BALANCE AND STRUCTURE.

THE WARMER SEASON IS IMMEDIATELY EVIDENT WITH THE ADDITION OF RIPE NECTARINE, PEACH SKIN AND ORANGE BLOSSOM COMPLIMENTING THE FINE CITRUS CHARACTERS THAT IDENTIFY THE CAVE BLOCK CHARDONNAY. THE PALATE IS GENEROUS IN TEXTURE AND SOFTNESS, DUE MAINLY TO THE SENSE OF RIPER FRUIT FLAVOURS CARRYING OVER FROM AROMAS, AS WELL AS A SOFTENING OF ACIDITY FROM THE WARMER SEASON. FRENCH OAK AND SUBTLE LEES CONTACT GIVE COMPLEXITY TO THE LONG FRESH FINISH.

FOOD MATCH : SHREDDED MISO INFUSED CHICKEN WITH RAMEN AND SAUTÉED CORN OR ENJOY WITH A POLENTA TART OF LEEK AND ROASTED CHERRY TOMATOES.

VITAL STATISTICS
HARVEST: 29TH MARCH & 6TH APRIL
TOTAL ACIDITY (G/L): 6.7
PH (UNITS): 3.2
TOTAL SO <sub>2</sub> (MG/L): 94

VEGAN FRIENDLY

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