

# 2017 Chardonnay

## **WINE MAKING NOTES**

The fruit for this wine is a blend of Mendoza, Clone 15, Clone 95 and Clone 6 Chardonnay, which was grown in the sandy silt soils of the lower terrace at Askerne Vineyard.

The wine was fermented and aged for 9 months in predominantly French oak barrels. (25 % new). There was a mixture of inoculated and wild yeast.

Lees stirring was undertaken to naturally preserve and add structure to this wine. 50% of the wine underwent malolactic conversion.

## **ANALYSIS**

pH 3.4

TA 5.2 g/l

Residual Sugar 0 g/l

Alcohol 13.5 %

## **TASTING NOTES**

Fruit characters are in the grapefruit and nectarine spectrum with additional flinty complexity from wild yeast and barrel fermentation. On the palate lovely citrus notes combine with a medium fruit weight to produce a refreshing and delicious wine with great line and length. Enjoy with chicken or seafood dishes.

## **AWARDS**

5 Stars Yvonne Lorkin

4 stars Raymond Chan

4 Stars Michael Cooper