

# 2018 THE ARCHER CHARDONNAY



## WINE MAKING NOTES

This is the first Archer Chardonnay and this wine represents the pinnacle of this variety from Askerne. It is a mix of clones, predominantly Mendoza (55%), with 27% Clone 95 and 18% Clone 15 which was grown on the stony sandy soils of the lower terrace. Yields were reduced to around 2.5 kg per vine.

The fruit was hand harvested in March/April 2018 then whole bunch pressed and settled in tank before running to barrel. Some barrels were inoculated and others were left to ferment wild.

The wine was fermented in French oak barriques, 45 % new, 36 % one-year-old, then aged on lees for 11 months unsulphured with some stirring. The majority of the wine underwent malolactic fermentation.

## ANAYALSIS

pH 3.35

TA 5.9 g/l

Residual sugar 0 g/l

Alcohol 14%

## TASTING NOTES

A big, complex nose of hazelnut, lemon meringue pie, nougat, almond, toasty oak, coffee bean, tonka bean and a note of gun smoke. Concentrated and powerful, but with a fine, very long finish. Although this wine can and will be admired in its youth, this bottle will reward careful cellaring.

## AWARDS

Gold Royal Easter Show 2020

5 Stars Michael Cooper

5 Stars Wine Orbit

5 Stars Winestate

94 Points Cameron Douglas