

FAMILY CREST



2017 Chardonnay

McLAREN VALE

VINEYARD

The Kyloh (54%) and Rayner (10%) Vineyard in the Blewitt Springs sub-region have their vines planted in a mixture of light sand and chalk. These two exquisite sites provide lovely mineral notes to the wine. The Stoekel (36%) Vineyard in the heart of the McLaren Flat sub-region is planted in rich alluvial clay soils that create lovely canopies, perfect for Chardonnay, with partial shade ensuring vibrant and fresh fruit flavours. Sandy topsoil allows excess water to drain into the Biscay clay subsoil that retains moisture to nurture the vine.

WINEMAKING

Early rains in spring preceded a very cool spring and summer, causing the vintage to be good but two weeks later than the previous three years. The long ripening period meant diligent attention was needed to ensure we picked at the right moment. These conditions resulted in moderate crops being set and minimal disease pressure. This year has been great for varietal expression, and this Chardonnay is no exception. A mild early January period ensured fantastic flavour development and a harvest of exceptional grapes.

Fermentation occurred in seasoned oak, after which the barrels were topped up and sealed. Weekly stirring of the light lees resulted in the development of more complex and rich flavours, whilst regular tasting ensured a delicate and satisfying balance between fresh fruit and oak characters was achieved. The wine was racked clean from barrel and stabilised before bottling on our family estate.

TASTING NOTES

COLOUR	Pale straw with green hues.
AROMA	Summer melons, white peach, citrus and smoky French oak.
FLAVOUR	Clean and refined the soft and creamy palate has good length and a delightfully fresh finish.
CELLAR POTENTIAL	2020
TECHNICAL DATA	Alcohol vol: 13.0% Total Acidity: 7.0g/L pH: 3.3 RS: 3.0g/L

HAVE IT WITH ...

Ideal with grilled salmon or chicken caesar salad.