



2017 Adelaide Hills Chardonnay

TASTING NOTE

THE NAME

We simply refer to this wine via its origin. The Adelaide Hills wine region borders McLaren Vale and is in its own right a world-class region, being the home to many of Australia's best white wines, including Chardonnay. These hills provide elevated and cooler sites for viticulture, producing wines with good natural acid, structure and elegance.

COLOUR AND AROMA

Straw in colour with aromas of peaches, honeysuckle, violets, and a hint of vanilla.

PALATE

This wine exhibits cool climate flavours of pear, grapefruit and citrus fruits. Lees stirring has added texture and mouth feel, creating a wine with balance and complexity. The wine shows great fruit length and refined oak. This is a fine and superbly balanced Chardonnay that captures the essence of its cool-climate origin.

CELLARING POTENTIAL

While this wine is made to enjoy upon release, further maturation up to 3 years will enable it to develop even more complexity, assuming satisfactory cellaring conditions.

TECHNICAL NOTES

Varietal composition: Chardonnay 94.38% Verdelho 5.62%

Region (GI): Adelaide Hills

Winemaker: Andrew Jericho & Mark Maxwell

Oak maturation: Seasoned French oak hogsheads for 10 months.

Winemaking: The juice is chilled, settled and seeded with yeast in stainless steel tanks. Once the ferment activity has lessened in vigour after several days, the wine was transferred to barrels to finish fermentation. For the next 8 months, the wine lees are stirred once a week to improve textural mouth feel. This technique is called "batonnage".

Alcohol: 14.2% alc./vol.

pH: 3.47

TA: 7.4 g/L

