



## Gold Medal & TOP CHARDONNAY

- 2018 CHARDONNAY DU  
MONDE COMPETITION,  
FRANCE

**GRAPE VARIETIES**  
100% CHARDONNAY

**PRODUCTION**  
152 CASES

**BOTTLED**  
AUGUST 17, 2017

**ALC % VOLUME** 13.5%

**PH** 3.48

**TA G/L** 5.41    **RS G/L** 1.7

SKU 889667

2016 CHARDONNAY RESERVE

This elegant Chardonnay has layered aromas of toasted almond, pear, peach, and a hint of liquorice. This complex wine is roundy and creamy, featuring well-balanced flavours of lemon curd, pineapple, canteloupe, hints of hazelnut and an intense minerality with a long finish.

### FOOD PAIRINGS

This wine pairs well with roasted pheasant, pork loin, a cheese plate, salmon dishes, creamy pasta or risotto with butter-basted scallops.

### VITICULTURE

Clone 76, own rooted, planted 1994, cane pruned and then shoot and fruit thinned to produce 3.5 short tons per acre.

### WINEMAKING

Chardonnay exclusively from our 22 year old vineyard block on the Allendale property was harvested in late September. The grapes were gently whole cluster pressed to obtain a lower yield of premium juice. The juice was racked to our finest French oak barrels (27% new) for fermentation, with lees stirring every day. Lees stirring continued through Malolactic fermentation, every third day. The finished wine sat on lees for 10 months before blending and bottling in August 2017.