



2015

chardonnay estate



This elegant Chardonnay offers aromas of citrus fruit, cantaloupe, pear, hazelnut and crème brûlée, with a creamy palate and tropical flavours of pineapple, papaya and mango.

FOOD PAIRINGS

This Chardonnay is the perfect complement to grilled salmon, mushroom risotto, lemon garlic prawn pasta or a big bowl of buttered popcorn.

VITICULTURE

Clone 76, own rooted, planted 1994, plus Clone 76 on 3309 rootstock, planted 2010, cane pruned and then shoot and fruit thinned to produce 3 short tons per acre.

WINEMAKING

Chardonnay, exclusively from our Allendale Vineyard, was harvested in the middle of September and crushed before pressing. The fermentation was started in stainless steel and then racked to mostly neutral (16% new) French oak barrels where it continued to ferment for several weeks, with lees stirring every other day. Lees stirring continued weekly through partial Malolactic fermentation. The wine was barrel aged for 11 months before blending and bottling in August.

Grape Varieties:	100% Chardonnay
Production:	384 cases
Bottled:	August 19, 2016
Alc % volume:	13.5%
pH:	3.43
TA g/L:	6.29
RS g/L:	1.9

SKU 748830

*Silver Medal
Chardonnay
Du Monde 2016*