



2015 Chardonnay

Tasting Notes

In the glass it shows the bright green/gold that we have come to know of young Waipara Chardonnay. On the nose it is at once restrained yet offering complex mealy notes, tight citrus and stone fruits, subtle acacia like white flower aromatics and that lovely touch of gun-flint that links great Chardonnays of the world. In the mouth the wine is full bodied, generously flavoured with more of those stone fruits, apricot kernel and even some notes of dried fig as well as some beautifully seasoned French Allier oak. There is more than a nod towards northern Europe particularly the wines along the Yonne river where minerality and finesse are more richly rewarded than the big fruit bombs or intensely savoury wines of the southern Cotes.

Wine Analysis: Alcohol: 13.2 % Acidity 6.3 g/L pH 3.37 Residual Sugar <1 g/L

Vineyard & Winemaking

Growing wine is not for the faint-hearted. Mother nature has the tendency of dealing us some interesting hands, some are absolute winners where all the ducks get lined up in a row and making great wine is more or less a given. Others are the other side of the cruel coin where conditions and events seem to conspire against us. 2015 was definitely the latter. An early bud-break should have had us jumping for joy but alas our nasty friend Jack Frost paid a visit during 3 mornings in early October and made the tender young shoots look like someone has attacked them with a blow torch. That is in all blocks except Hell Block which sits right beside the Waipara River and for some reason – well air-flow mainly – managed to escape the frost and continue to grow into the season. These vines received the special care and attention during the season and was picked at peak maturity in early April 2015.

We spend a lot of time thinking about how to get the best out of our grapes. Choices about crop load, vine health, harvest timing, processing and fermentation options and then barrel selection all add up to what we realise in the bottle. So you could say there was a disproportionate amount of thought and effort in nurturing these two barrels through fermentation and maturation. The grapes were whole cluster pressed direct to 1 and 2 year old Burgundian coopered barrels for spontaneous fermentation. Once ferment was complete we put one barrel through malolactic fermentation to soften the acidity and yet retain some of the lovely mineral structure that Hell block gives us.

Harvest dates: 1 - 9 April Brix 24.0 Acidity 9.2 g/L pH 3.16