



SEVENTEEN VALLEY CHARDONNAY 2015

WINEMAKERS NOTES:

The fruit from which this wine was made came from different vineyard parcels from Mount Riley's Seventeen Valley, Dillon and Anderson Vineyards. Clones 95 and 2/23 are planted in these vineyards with the 95 offering a riper stonefruit complexion and the 2/23 providing citrus driven characters and fine acid giving the wine focus and length.

Grapes were hand picked and whole bunch pressed to gently extract juice. The juice was then fermented on full solids in French oak barriques, 30% of which were new, using indigenous yeast derived from Mount Riley's winery and vineyard. Partial malolactic fermentation and lees stirring were carried out post fermentation to build weight, texture and complexity.

TASTING NOTES:

<i>Colour</i>	Pale yellow / straw.
<i>Bouquet</i>	Stone fruit, citrus and a touch of gunflint combine with beautifully integrated spice and toast characters derived from the fermentation in barrel.
<i>Palate</i>	A wine of complexity and character. Fruit concentration is supported by mealy texture, spice and toasted nuts, and bright natural acidity, creating a wine with balance and length of flavour.
<i>Drink</i>	Drinking well now and up to 2022. Great as an aperitif or match with light red meats, chicken, seafood or cheese.
<i>Technical Analysis</i>	RS: >2g/L TA: 6.3 g/L pH: 3.41

