

GLENLOFTY ESTATE

PYRENEES VICTORIA

2017 GLENLOFTY PYRENEES GO CHARDONNAY

The vineyards of Glenlofty were planted in 1995 in an elevated valley 340 metres above sea level on the southern edge of the Pyrenees ranges in Victoria. Plantings of both classic and emerging varieties enjoy a range of aspects, soil types and micro-climates resulting in great diversity of berry flavours and characters. As a result, there is an attractive variety of fruit parcels producing exceptional wines.

Viticulture

2 blocks, estate grown, Pyrenees Victoria
Minimal drip irrigation, Spur pruned

Harvest

8th and 9th March 2017, 12.5 to 13.4 Baumé

Winemaking

Pressed and chilled and allowed to settle naturally. A cool fermentation was maintained over 15 days before 50% was transferred to aged French oak barrels for 4 months with lees stirring. A small portion of pressings was added to build additional texture and mouth feel whilst retaining crispness.

AWARDS & ACCOLADES

1 x GOLD MEDAL: China Wine & Spirits Awards 2019

5 x BRONZE MEDALS: Ballarat Wine Show 2019, Rutherglen Wine Show 2019, Melbourne International Wine Competition 2019, International Cool Climate Wine Show 2019, Decanter World Wine Awards 2019

Tasting Note

Aromas of white peach, apricot and freshly cut hay lead to white nectarine and peach stone fruit characters framed well by balanced French oak. A fresh, crisp, lively Chardonnay displaying generous fruit and flavour. **VEGAN FRIENDLY.**

Technical Details:

Variety: Chardonnay
Oak: 4 months in 1 and 2 year old French oak
Analysis: Alcohol: 13.4% alc/vol, pH: 3.43
Titratable Acidity: 5.55g/l
Bottling: 15th January, 2019

