



## End Game

2018 Chardonnay

Adelaide Hills

There are aromas of nectarine, white peach & melon fruits coupled with roasted hazelnut and oak spice on the nose. Way-way off into the distance is the subtle hint of ginger and pink musk lollies—a unique character of the clonal selection.

The palate displays citrus fruits, lemon curd and almond meal notes.

**Chess trivia** - Jeu de fin - or end game, may occur gradually or with the quick exchange of a few pairs of pieces.

In end game strategies the Pawns become more important; with the game often revolving around attempting to promote a Pawn by advancing it to the eighth rank.

**Cellaring Trivia** - While this wine is made to enjoy upon release, further maturation over 3 to 7 years will enable it to develop even more complexity, assuming satisfactory cellaring conditions.

**Vintage Trivia** - We are very fortunate to have a beautiful Musqué clone Chardonnay patch in our Macclesfield vineyard and also be able to source some stunning fruit from our friend Geoff Weaver from his picturesque Lenswood to create a blend of 2 iconic sites.

**Vineyard Location** – Macclesfield, Adelaide Hills, South Australia,

-35.186149, 138.815208

– Lenswood, Adelaide Hills, South Australia,

-34.53384, 138.50311

**Harvest Date** – Macclesfield—March 31th 2018, 10am

Lenswood—April 10th 2018, 5pm

**Harvest Weight** – 6 tonnes/hectare

**Clonal Material** – Entav 76 (or musque clone), Macclesfield

- I10 V1, Lenswood

**Vinification**—The wine is a 50:50 blend of both sites, with wild yeast and traditional barrel ferments with partial solids. We invested in a refrigerated shipping container for vintage to help us control the temperature of our barrel ferments. This has allowed for a more stable, longer fermentation, allowing much greater use of wild yeast strains. Lees stirring during fermentation also adds greater complexity and then the wine was matured in French oak for ten months prior to bottling to create depth and texture.

**Yeast** - Wild yeast was established from vineyard starter culture

**Alcohol** – 13.65%

**pH** – 3.29

**T.A.** – 6.58

**RRP** – \$36