GLENLOFTY ESTATE

PYRENEES VICTORIA

2017 GLENLOFTY ESTATE LOOKOUT VINEYARD CHARDONNAY

There are 2 vineyard blocks of Chardonnay on the estate. There was a particular parcel of fruit from the Lookout Vineyard block which was kept aside for this release.

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.

Lookout Vineyard

Minimal drip irrigation, Spur pruned Clones: 110V1 and 110V5 Harvest Date: 8th and 9th March 2017, 12.5 to 13.4 Baumé

Tasting Note

Lively grapefruit/citrus/lime aromas with hints of lemon blossom and pine nuts. Well structured palate that displays grapefruit and stone fruit characters with a touch of minerality that reflects the quartz-based soils. 6 months lees stirring in new and aged French oak contributes a layered, textured complexity that will see this wine continue to improve over 5 to 8 years.

AWARDS & ACCOLADES

95 POINTS: Halliday Wine Companion 2020
93 POINTS: Sam Kim, "Wine Orbit", July 2019
2 x SILVER MEDALS: Melbourne International Wine Competition 2019, Western Victoria Wine Challenge 2019,
6 x BRONZE MEDALS: Decanter World Wine Awards 2019, International Cool Climate Wine Show 2019, Winewise Small Vignerons Awards, China Wine & Spirits Wine Awards 2019, IW&SC (UK) 2019, Victorian Wine Show 2019

Technical Details

Variety:	Chardonnay – clones
Oak:	6 months in 20% new and aged French oak with
	fortnightly lees stirring
Analysis:	Alcohol – 12.5% alc/vol, pH – 3.31,
	Titratable Acidity: 5.8g/l
Bottling:	20 th December, 2018
	Alcohol – 12.5% alc/vol, pH – 3.31, Titratable Acidity: 5.8g/l



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