



LEOGATE  
ESTATE

## BROKENBACK 2018 CHARDONNAY HUNTER VALLEY

**Vineyard:** Our Chardonnay is grown on well-drained sandy loam soils located in Pokolbin, the heart of Hunter Valley wine country N.S.W. The vineyard has drip irrigation installed on each vine row to ensure vine health and consistency of quality.

The crop yields are relatively low, producing excellent concentration of fruit flavour.

**Harvest:** Date - 24<sup>th</sup> January: The fruit was handpicked to allow individual bunch selection in the vineyard and to retain the delicate fruit characters of this variety, also minimising the chance of oxidation.

**Appearance:** Pale yellow/straw.

**Bouquet:** Subtle grapefruit and sweet nut aromas.

**Palate:** A very elegant wine displaying melon and grapefruit flavours balanced by fresh acidity. The subtle and well-integrated French oak barrel fermentation creates a complex and refined palate with a creamy texture and a lingering finish.

**Cellaring:** Drinking well now or will develop rewarding bottle age complexity with careful medium-term cellaring, 2-5 years.

**Vintage Conditions:** The 2018 vintage received little rainfall and experienced a warm winter resulted in early budburst for the region. The region recorded lower than average rainfall throughout growing season bringing vintage forward. Fruit quality was high with no disease pressure however crop levels were lower than average. Overall, 2018 was an exceptional year with pristine fruit displaying great intensity.

**Winemaking:** After crushing and destemming the must was chilled to 12 degrees, then pressed and cold settled. Once settled 50% of the clear juice was racked into new, one and two-year-old French oak hogshead barrels where alcoholic fermentation and partial malo-lactic fermentation took place. The remainder of the wine was fermented in a stainless-steel vessel. After 7 months' maturation, the wine was blended, stabilised, fined and filtered for bottling in early 2019.

Alcohol - 13.5%

