

HIGH ALTITUDE
PHILIP SHAW
COOL CLIMATE

THE ARCHITECT CHARDONNAY 2019

ORANGE

The Architect inspires an original; it helps define proportion, structure, character and style in a way that relates to people and place. We craft this wine as a response to the season. Each vintage is unique, an expression of its time and place.

Growing Season 2019:

In 2019 we experienced dry winters on the back of a dry 2018. Spring was warm with little rain, setting us up for another compressed harvest. In the vineyard focus was to ensure vines evaded the effects of heat stress; loose canopies to allow shading and judicious watering where possible. Due to the lack of rain throughout the season we experienced lower than normal crops, however quality was ensuring with small berried and intensity of flavor across the board.

Winemaking:

- Harvested in the cool of the night
- Oxidative handling of juice
- Coarse settling at ambient temperature
- Indigenous yeast
- 65% barrel ferment in older French oak
- Battonage of lees to build mouthfeel and complexity
- Partial natural malolactic fermentation
- Maturation on lees

Tasting notes:

The Architect is pale straw yellow. The nose is vibrant and fresh with stone fruit and hints of citrus and white florals. A bright palate with depth of fruit, savoury characteristics and creamy nuances. A bright citrus acidity gives the wine clarity and drive.



Bottled: December 2017 **Alcohol % v/v:** 12.5