

HIGH ALTITUDE  
**PHILIP SHAW**  
COOL CLIMATE

## No11

### CHARDONNAY 2019

#### ORANGE

*Nurturing potential and harnessing elegance to create an expression of Chardonnay that is true to its origin.*

#### 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:

- Hand harvested
- Coarse settling at ambient temperature overnight
- Indigenous fermentation in French oak barriques.
- 30% new French oak
- Partial malolactic fermentation in spring
- Battonage during maturation
- 10months maturation on fermentation solids

#### Tasting notes:

The No11 is pale straw colour with a green hue. Expressive white florals and stone fruits on the nose with bright citrus lift. The palate is powerful yet elegant; savoury layers of toasty oak and cashew nuts give the wine depth and complexity.



**Harvested:** 17-25<sup>th</sup> February 2019 **Bottled:** November 2019 **Alcohol % v/v:** 13.0

**Clones:** 95, 96, V1, V5, 76, 78 **blocks:** Koomooloo 6 +12 **Altitude:** ~900m

*No11 is from the original block that made this wine: block 11. In more recent years blocks 6 and 12 dominate this blend.*