

2018 McCutcheon Chardonnay

Our Thoughts

Peach, lemon curd and quince are the dominant characters on the nose and palate of this enticing and layered Chardonnay. This McCutcheon comes from the Ridge block of the vineyard sitting at nearly 200m elevation. The cool breeze coming over the ridge keeps the micro-climate within the vines cool and helps maintain the beautiful crisp and natural acidity complementing the evocative flavours of this wine.

Vintage Comment

Heavier than normal winter rains and cooler temperatures delayed budburst (our second latest) but warmer spring weather resulted in perfect conditions for flowering leading to very good fruit set and promising high yields. In fact, particularly down the hill, crop adjustment was required to ensure even maturity and high quality outcomes. Grapes matured with optimum sugar, flavour and tannin development resulting in high quality parcels from all sites. It was our third earliest harvest, leading to our shortest ever hang time (budburst-harvest 179 days against an average of 203 days).

Harvest Date

Hand picked 15th March 2018

Winemaking

- whole bunch pressed
- unsettled juice fermented by indigenous yeasts in 40% new 228 litre French oak barrels
- 8 month aging in barrel with no bâtonnage
- 90% malolactic fermentation before bottling unfinned and filtered



Alcohol

13.0% (7.7 standard drinks/750ml bottle)

Food Pairing

Pan fried barramundi, sautéed greens and marjoram. Serve at 7–10°C

Best Drinking

2020-2030

Your Thoughts

