

# 2018

## Estate

## Chardonnay

### Our Thoughts

An expressive Chardonnay leading to notes of white flower, chamomile and nectarine on the nose. As the fruit shines through and opens up, drops of citrus fruit line the palate and are equally complimented by the fine grip and texture on the finish for what is a thoroughly enjoyable Chardonnay.

### 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 5-20 March 2018

### Winemaking

- whole bunch pressed
- 17% new 228 litre French oak barrels
- 9 months in barrel with no bâtonnage to keep wines fresher and more taut
- Natural partial (62%) malolactic fermentation before bottling unfinned and unfiltered.



### Alcohol

13.5% (8 standard drinks/750ml bottle)

### Food Pairing

Kingfish ceviche and finger lime. Serve at 10–13°C

### Best Drinking

2020-2028

### Your Thoughts

