



HANDPICKED™  
WINES

## 2018 Wombat Creek Chardonnay

- Elegance and Clarity
- Intense citrus line
- Seemingly light but very powerful



### SEASON

2018 was a warm season overall and the harvest was early. Cool weather and regular rain up until Christmas made a slow start to the season, setting up good ground moisture and vine health. January and February were dry and fairly mild, though the nights were warmer than usual. Fruit reached full ripeness easily and timing of picking was paramount for balancing natural acidity.

### WINEMAKING

Fruit chilled overnight after picking, whole bunch pressed, juice settled in tank then out in barrel for fermentation; partial malolactic fermentation determined on winemaker assessment, the remaining barrels sulphured; matured in the same barrels.

### TASTING NOTE

Zesty grapefruit pith, lemon verbena and grilled nuts with layers of struck match and fine French oak; tight acid line that drives the long finish and keeps you coming back for more.

### REGION

Wombat Creek is the most elevated vineyard in the Yarra Valley, making it uniquely situated for premium cool climate wines. At 420m above sea level near Gladysdale, in the outer reaches of the Upper Yarra Valley, it is a true cool-climate vineyard with reliable annual rainfall averaging 1200mm. Pinot Noir and Chardonnay vines are planted on north and east-facing slopes on soils of red free-draining volcanic loams.

At the bottom of the vineyard there is a spring-fed pond covered in water lilies; this is the source of Wombat Creek, which trickles through the hills, joining Hoddles Creek a few kilometres to the north-west, which in turn empties into the meandering Yarra River near Launching Place. To the north, looking over dense Mountain Ash forest and folds of green hills dotted with wombat holes, the blue horizon is dominated by the saddleback ridge of Mt Donna Buang. The surrounding forest, fern gullies and creeks are home to platypus, lyrebirds, kangaroos, wallabies and, of course, wombats. The occasional light covering of snow is not unheard of in the deep winter, when the vines are dormant, but the steep slopes allow frost to drain away and protect the tender shoots from freezing temperatures in spring.

Vine age: 10 ha planted in 1988/90; a further 6 ha planted in 1995, new plantings 2018.

Trellis: Vertical shoot positioning (VSP), areas of Scott Henry trellis are being converted to VSP.

Vine density (ha): 2400 – 3000

Soils: Free draining volcanic loam

### Capella Vineyard

#### SOIL

Sandy loams over clay

#### ELEVATION

20m

#### VINE AGE

Planted in 2007, new plantings in 2015, 2016, 2017.

#### Food Match

Grilled Patagonian Toothfish, Wild mushroom with polenta, Oysters

#### Wine Style

Elegant & refined

#### Service

Temperature

10-12 °C

Cellar Potential

2028

