

KR6

CHARDONNAY

GRAPE VARIETIES RATIO (%) & SOURCE:

Chardonnay ex South Australia

HARVEST DATE:

February & March

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

This vintage will be remembered as one of our driest and warmest vintages recorded. With careful use of our world class irrigation techniques these conditions were ideal for producing fresh and exciting flavours reflected in this Chardonnay.

WINEMAKING/VITICULTURE:

The Chardonnay for this wine is sourced from vineyards in South Australia, where our access to the latest clonal and rootstock combinations continues to deliver outstanding fruit typified by stone fruit, melon and grapefruit flavours. Our winemaking is focused on minimal intervention with use of wild yeasts, malolactic fermentation, lees contact and subtle oak to give our Chardonnay depth, complexity and personality.

TERROIR/SITE:

The Chardonnay is grown on a range of red sandy soils over limestone. Carefully controlled irrigation of these individual sites promotes well-balanced canopies so that the fruit ripens in dappled light allowing optimal fruit flavour to develop.

TASTING COMMENTS:

Colour: Pale straw green.

Aroma: Yellow peach and ripe nectarines with accents of wild honey and hints of lemon myrtle. These are supported by freshly cut hay and cinnamon spice complexities from wild fermentation.

Palate: Medium bodied, layers of flavour build across the palate that reflect not only the fruit but the use of wild fermentation and ageing on yeast lees. On the palate the slightest hint of oak comes through as a hint of cinnamon and spice, highlighting the complexity derived from barrel matured reserve wine. Balanced acidity gives the wine thrust through to the refreshing finish.



TOTAL ACIDITY (g/L):	6.0
pH:	3.30
ALCOHOL (%v/v):	12.5
