

C.S. Earl

CHARDONNAY

GRAPE VARIETIES & SOURCE:

Chardonnay ex South Australia

HARVEST DATE:

2018

*C.S. Earl - Uniquely South Australian.
Big, bold and robust.*

These wines take characteristics from their creator.

VINTAGE CONDITIONS:

Despite a weak La Nina developing over the Pacific ocean in late 2017, growing conditions throughout the season remained warm and dry. Benign weather during flowering (October-November) ensured our vines set a good crop of grapes. The harvest commenced on the 30th January, which is about spot on average and proceeded unabated in almost perfect conditions.

WINEMAKING/VITICULTURE:

The chardonnay for the 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, less contact and subtle oak to give our Chardonnay depth, complexity and personality.

TERROIR/SITE:

The Chardonnay grapes are 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.

Aromas: Yellow peach and ripe nectarines with accents of wild honey and hints of lemon myrtle. These are supported by freshly cut hat 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 give the wine thrust to the refreshing finish.



TOTAL ACIDITY (g/L):	6.3
pH:	3.42
ALCOHOL (%v/v):	12.5
