

2016 Parterre Chardonnay

Tasting Notes

Only the best free run juice makes it into our Parterre Chardonnay, allowing us to produce a Chardonnay with purity, finesse and seamless structure.

Sweet patisserie aromas of lemon tart and meringue with a touch of lime and lemon grass. Vibrant flavours of citrus sherbet, crisp green pears and sweet lime, balanced with the lovely understated creaminess from the lightly toasted oak and yeast lees. A tight wine with a long finish.

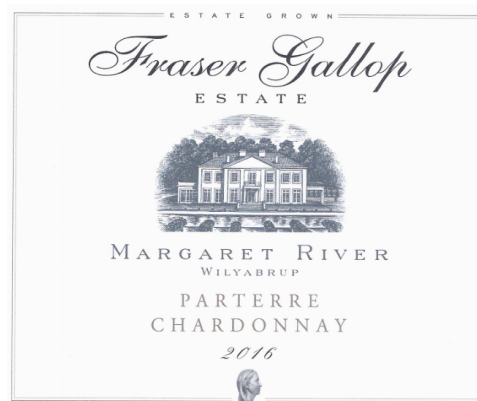
Winemaker Comments

The Parterre Chardonnay has been made from 100% Gin-Gin clone, which we feel produces fruit with higher acidity, and more intensity of flavour with later ripening. This also allows for picking at slightly lower Baume (potential alcohol), resulting in a wine with finer structure and more delicate fruit.

Vintage

Our usual winter rainfall arrived early in the season, which then eased off in the later half and into spring. This provided the region with a warmer than average spring, and as a result predictions for another early vintage were being made. Rain returned in December, and the weather returned to normal through to the second week of January.

Rain in mid-January had an immediate effect and recharged the dry sub-soils. As the fruit was still firm, quality wasn't effected, and came into the winery clean, vibrant with layers of flavour.



Varieties	100% Chardonnay
Harvested	February 2016
Oak	10 months in new and older French oak barriques & puncheons.
TA	8.0g/l
PH	3.21
Residual Sugar	2.8g/l
Alcohol	13.5%
Bottled	January 2017
Cellaring	Drinks beautifully on release or will reward up to 7 years

