



## Grapes

100% Chardonnay

## Origin of Grapes

McLaren Vale

## Vinification

Machine harvested during the cool of the night in late February 2015. Primarily long cool ferments in stainless steel, with aromatic yeasts to retain freshness as well as a small percentage fermented naturally in large format oak. Blended post completion of primary fermentation then lees stirred once a week for 8 months. Bottled under sleek and classy Stelvin LUX screwcap to retain freshness.

## Colour

Pale green.

## Nose

Ripe stone fruit, lifted citrus blossom and an intriguing note of green papaya abound along with a waft of freshly cut hay and a calming trace of oatmeal and spice.

## Palate

A fleshy, rich palate of peach, syrupy fig and yellow nectarine are complimented by furtive hints of guava and kiwi before entwining with a soothing passionfruit curd creaminess. The textural mid palate harbours a wealth of toasted hazelnut along with subtle spice and butterscotch notes, enhanced by a mealy complexity from eight months lees stirring. The cleansing acidity vibrantly supports the palate whilst balancing the light, drying phenolics and lingering zesty ruby grapefruit finish.

## Food Match

Seriously delicious with a smoked Mulloway Salad. If you don't mind an early tippie with your brunch it loves the same wonderful fish above along with some fluffy scrambled eggs. If you're restrained and can hold off until lunch it matches exceptionally well with crab cakes or grilled calamari.

## Analysis

Alcohol	13.0%
pH	3.30
Acid	5.34g/L
Sugar	Dry