

2013 The Corkscrew Road Chardonnay

Chardonnay 100%
Adelaide Hills 100%

Wine Analysis

Winemaker: Greg Clack

Bottled: March 2014

Alcohol: 11.8% v/v

Oak: 10 months in French Oak Hogs

Acid: 6.0 g/L

pH: 3.37

Sulphur: 101 mg/L

In the Vineyard

Selected from a super premium vineyard on the South Eastern outskirts of Gumeracha with very gentle northerly aspect. The site is evidently cooler than other areas around Gumeracha. The vineyard is trained in a strict VSP and grown to produce the balance between fruit exposure and just enough leaf shading to protect the fruit from the heat in the middle of the day. A blend of Bernard and I10V1 clones were hand picked at optimal acid and flavour balance to ensure the consistency of flavour and quality.

In the Winery

The grapes were whole bunch pressed and gently squeezed to retain all of the delicate varietal characters. Fermented completely in 100% French oak barrels with a portion on full juice solids and the other partially clarified. The wine underwent 50% malo-lactic fermentation to soften the acid, this was followed by 10 months maturation on yeast lees with lees stirring for 6 months in oak to add depth and creaminess.

In the Glass

Colour

Pale green straw with youthful green hues.

Bouquet

Elegant lifted nose displaying primary fruits of peach, rock melon, roast figs and hints of citrus and fresh apple. Secondary characters of subtle spicy oak and hints of buttered toast.

Palate

Good balance of upfront generous fruit displaying stone fruits, citrus and apple supported by integrated savoury notes and a subtle creaminess on the finish from the partial malo-lactic fermentation. Balanced firm acidity with a gentle textural palate shows exceptional fruit length and great intensity with balanced oak.



The Corkscrew Road Story
Corkscrew Road is one of the treks leading from the Adelaide Plains, winding up like a corkscrew into the ranges and on to Chain of Ponds.

CORKSCREW ROAD **Chardonnay** **2013**



Chain of Ponds