

**2014 Millers Creek Chardonnay
Chardonnay (100%)
Adelaide Hills (100%), South Australia**

Wine Analysis

Winemaker: Greg Clack

Bottled: February 2015

Alcohol: 11.5%

Oak: 11 months in old French Oak

Acid: 6.1 g/L

pH: 3.25

Residual Sugar: 3.0 g/L

Sulphur: 170 mg/L

In the Vineyard

The Chardonnay vineyard is situated just out of Gumeracha on a Easterly slope which allows even ripening and the retention of fresh fruit characters and good acidity, It is produced from I10V1 clone and managed using strict VSP canopy management.

In the Winery

Harvested in the early hours of the morning, the juice was then extracted as soon as possible after harvest to minimize tannin pickup and oxidation. Split into two parcels, one was fully clarified then transferred to 1 and 2 year old French oak while the other was partially clarified and fermented in French Oak on light solids. After ferment these parcels were blended and matured in old French Oak Hogsheads for 11 months before bottling in Feb the following year.

In the Glass

Colour

Light golden straw with vibrant green hues.

Bouquet

Lifted notes of peach and citrus with underlying notes of green apple and hints of pineapple and subtle tropical fruits. Balanced savoury oak aromas give a toasty lift along with a hint of vanilla and balanced creaminess.

Palate

Fresh peach and nectarine flavours dominate the palate with balanced toasty oak and hints of vanilla. A tight acid backbone gives life and structure with a touch of soft oak tannin. Good fruit weight and length make this wine a perfect accompaniment to poultry dishes or it can be enjoyed on its own.



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Chardonnay
2014**



Chain of Ponds