



CHAIN
OF
PONDS



Millers Creek 2016 Chardonnay Adelaide Hills

VINEYARD

Selected from two vineyard sites in the southern Adelaide Hills, both are managed with strict VSP canopy management and I10V1 clone. The parcels were picked to retain the subtle citrus notes while having supporting stone fruit characters.

WINERY

Harvested in the early hours of the morning by machine and destemmed without crushing to airbag press. The wine was then partially clarified before 50% was transferred to older French oak for ferment and the remaining 50% fermented in stainless steel. No MLF was used and the wine was then left on lees for 6 months with lees stirring, then aged for another four months before being transferred to tank for bottling.

COLOUR

Golden straw with a vibrant green hue.

BOUQUET

Lifted notes of white peach, nectarine and citrus with underlying notes of ripe pink lady apples. Supporting aromatic oak gives a subtle spice to the wine with hints of vanilla, cassia cloves and cinnamon.

PALATE

Fresh nectarine and ripe peach are round and provide good upfront fruit with supporting citrus and apple notes. The palate shows good balanced acidity, excellent body and integrated oak. Subtle creaminess from lees contact seamlessly integrates the oak and fruit while also giving complexity and drive on the finish.

CELLARING

2-7 years.

MATCH

Pan-seared chicken with creamy white wine and mushroom sauce.

WINE ANALYSIS

Winemaker: Greg Clack
100% Chardonnay
Bottled: March 2017
Alcohol: 13.1%

Acid: 7.1 g/L
pH: 3.16
Residual Sugar: 3.6g/L
Sulphur: 133 mg/L