



CHAIN  
OF  
PONDS



## Millers Creek 2017 Chardonnay Adelaide Hills

### VINEYARD

Selected from two vineyard sites in the southern Adelaide Hills, primarily from a vineyard in Balhannah planted to Clone 96, managed with VSP trellising. A small portion of 110V1 is blended in from a vineyard situated in Kuitpo. Picked in the earlier fruit spectrum to provide richness but also drive and purity.

### WINERY

Harvested in the early hours of the morning by Machine and destemmed without crushing to airbag press. The wine is then partially clarified before 50% being transferred to older French oak for ferment and the remaining 50% clarified and fermented in stainless steel. MLF was completed on the oak portion with the wine then left on lees for 6 months with lees stirring before been aged for another four months before being bottled.

### COLOUR

Golden straw with a vibrant green hue.

### BOUQUET

Zesty nose displaying good citrus lift entwined with ripe peach, new season nectarine and hints of spring flowers. Supporting aromatic oak gives a subtle spice and lift to the nose.

### PALATE

Fresh nectarines and ripe peach are round and provide good upfront fruit with supporting citrus backbone. Supporting French oak spice works harmoniously with the fruit in giving length and intensity on the finish. Well balanced acidity with subtle textural elements combine with a subtle creaminess from lees contact to provide additional 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: October 2017  
Alcohol: 12.0%

Acid: 6.2 g/L  
pH: 3.45  
Residual Sugar: 3.8g/L  
Sulphur: 110 mg/L