

2013 Pilot Block Chardonnay
Adelaide Hills Chardonnay

Wine Analysis

Winemaker: Greg Clack

Alcohol: 12.6%

Oak: 10% French Oak

Acid: 6.5 g/L

pH: 3.27

Residual Sugar: 2.8g/L

Sulphur: 171 mg/L

In the Vineyard

Fruit for this Chardonnay was sourced mainly from a vineyard in the northern Adelaide Hills near Paracombe. The vineyard is an early ripening vineyard with north/south row orientation producing wines which are full in flavour with good floral and stone fruit notes.

In the Winery

The grapes were machine harvested in the cool of early morning to retain freshness. Parcels were treated separately - one portion undergoing complete juice clarification and fermented cool to retain fresh clean characters while the other portion was fermented partially on solids to give complexity and weight on the palate. No malolactic fermentation was used. The wines were blended upon the completion of ferment and had 2 months of lees contact for creaminess.

In the Glass

Colour

Golden straw with a pale green hue

Bouquet

The nose shows lifted floral and citrus notes with integrated peach, nectarine and fresh green apple. Hints of subtle lychee and savoury oak.

Palate

On the palate there is fresh purity of fruit with peach and nectarine balanced with spring blossom. The mid palate shows lively mineral acidity and has great sweetness of fruit. The finish is fruit driven with length and persistence showing subtle creamy notes with a hint of savouriness.



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CHARDONNAY
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Chain of Ponds