

2015 Pilot Block Chardonnay

Region: Adelaide

Winemaker: Greg Clack

Wine Analysis:

Alcohol: 13.0%

Oak: 50% French Oak

Acid: 6.7 g/L

pH: 3.44

Residual Sugar: 2.8g/L

Sulphur: 136 mg/L

In the Vineyard

Fruit for this Chardonnay was sourced from multiple vineyards in cooler pockets planted 30 years ago. The vines have maturity and balance which is reflected in the depth of flavours in the fruit. The vineyard is early ripening vineyard producing grapes which are full in flavour with good floral and stone fruit notes with balanced acidity.

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. Post fermentation the wine was transferred to 1, 2 and 3 year old French Hogsheads for maturation with the other remaining in tank. The wines were blended upon the completion of maturation on lees for 9 months which has added body and complexity to the wine.

In the Glass

Colour

Golden straw with a pale green hue

Bouquet

The nose shows lifted floral and citrus notes with integrated peach, fig, nectarine and fresh green apple. The fruit is integrated with savoury spicy oak and a hint of vanilla.

Palate

On the palate there is intense stone fruit characters of roasted peach, fresh nectarine with integrated fig and citrus notes. Savoury oak rounds out the palate with a slight textural edge balancing the creamy soft finish from the 9 months of lees contact. Well structured with balanced acidity, generous richness and great persistence.



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Chain of Ponds