

CHAIN  
OF  
PONDS



**Corkscrew Road**  
**2017 Chardonnay**  
**Adelaide Hills (Kuitpo)**

**VINEYARD**

Selectively handpicked from the Berry vineyard at Kuitpo in the southern Adelaide Hills which is one of the oldest Chardonnay plantings in the Hills. A North Facing Aspect with East-West row orientation and an elevation of 380m with soils of sandy loam over siltstone, Clone is I10V1 and the canopy is managed with strict vertical shoot positioning. The block produces lifted wines with richness, elegance and good linear acidity. The vineyard is trained in a strict VSP and grown to produce the balance between fruit exposure and just enough leaf shading to protect the fruit from the heat in the middle of the day.

**WINERY**

The grapes were whole bunch pressed and gently squeezed to retain all of the delicate varietal characters. Fermented completely in 100% French oak barrels with a portion on full juice solids with partial wild fermentation and the other partially clarified and fermented with a Burgundian yeast isolate. The wine underwent 10 months maturation on yeast lees with lees stirring for 6 months in oak to add depth and creaminess.

**COLOUR**

Pale green straw with youthful green hues.

**BOUQUET**

Elegant lifted nose displaying primary fruits of peach, rock melon, nectarine and zesty citrus notes with secondary toasty integrated oak with hints of baking spice.

**PALATE**

Generous palate displaying stone fruits, melon, citrus and apple supported by oak spice and hints of freshly baked brioche. Balanced linear acidity with a rounded palate from extended lees contact give great intensity and drive to the wine while subtle oak tannins add a subtle textural element to the wine.

**CELLARING**

1-5 years.

**MATCH**

Scallops with sweetcorn puree and pancetta crumb

**WINE ANALYSIS**

Winemaker: Greg Clack  
100% Chardonnay  
Bottled: November 2017  
Alcohol: 12.7%

Acid: 6.4 g/L  
pH: 3.37  
Residual Sugar: <2.5g/L  
Sulphur: 134 mg/L

