



CHAIN
OF
PONDS



Millers Creek 2018 Chardonnay Adelaide Hills

VINEYARD

Selected from two vineyard sites in the southern Adelaide Hills, primarily from a vineyard in Macclesfield planted to Clone 76, 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 30% being transferred to older French oak for ferment and the remaining 70% clarified and fermented in stainless steel. MLF was inhibited to retain freshness and the wine then left on lees for 6 months with lees stirring before being aged for another four months before being bottled.

COLOUR

Pale straw with a vibrant straw green hue.

BOUQUET

Zesty nose displaying aromatic citrus and nectarine lift entwined with ripe peach and subtle fresh fig notes. Hints of spring flowers are supported by savoury subtle oak spice.

PALATE

Fresh nectarines and ripe peach are round and provide good upfront fruit with supporting zesty 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: November 2018
Alcohol: 12.6%

Acid: 5.8 g/L
pH: 3.33
Residual Sugar: 1.6g/L
Sulphur: 144 mg/L