



2016 CHARDONNAY

John Schreiner - 95 Points

The nose is full of fresh fruit, particularly citrus and stone fruit. With notes of butter, brioche and sea salt. The palate is dry with mouth-watering acid and further development of the oak profile with buttered pop-corn and tropical fruit. It strikes the perfect balance of weight/mouthfeel from the oak/malolactic fermentation and refreshing/crisp from the acidity, fresh fruit and minerality. The finish lingers.

VINTAGE

The 2016 growing season started out early and similar to 2015 - hot hot hot. Both bud break and flowering were ahead of schedule in the spring with little rainfall, lots of sun and warm temperatures in both April and May. In June things became less consistent with more rain and lower temperatures. This weather continued through July with temperatures continuing to sit below the average for the first half of the month. It was mid-July before 'summer' seemed to kick back in with temperatures sitting around average for the rest of July, August and September.

WINEMAKING

Our Chardonnay was created from three micro-harvests picked over 3 weeks to capture specific attributes in the fruit. The individual harvests were cool fermented separately. The first two harvests resulted in 80% of the wine. This was aged 6 months in French oak, 55% of which was new. The last harvest of 20% was aged in stainless steel. 60% of the final wine underwent malolactic fermentation.

BLEND 100% CHARDONNAY

CLONES 76 & 548

ROOT STOCK 3309

ALC % VOLUME 14.8%

PH 3.45 **TA G/L** 6.8 **RS G/L** 1.8

CSPC + 130997

