



2018 CHARDONNAY

Aromas of fresh citrus and stone fruit with notes of butter, brioche and sea salt. The palate is dry with mouth-watering acidity and builds on the aromas with further favours of buttered popcorn, tropical fruit and minerality. Full on the palate with a clean, fresh finish.

VINTAGE

It was overall a cooler vintage in 2018 with a delayed start due to cool and wet weather. The vineyard caught up by mid summer, just in time for the smoke to roll in in August and delay things with the blocked sunlight. That said, we are happy this was the only impact of the smoke on our vineyard. We intentionally left leaves on all the vines throughout the smoke risk period in case there were soot issues, but due to the fantastic air movement on our site no soot settled on the fruit. Thanks to a lovely fall with lots of sunlight and little rain, the fruit was beautifully ripened on schedule with harvest beginning in October.

WINEMAKING

Our 2018 Chardonnay is a blend of four micro-harvests from our single estate Chardonnay block. Over 2 weeks we conducted these harvests to capture specific attributes in the fruit. 85% was aged 6 months in French oak, 37% new. The last harvest of 15% was aged in stainless steel. 40% of the wine underwent malolactic fermentation separately and aged in 30% new French oak barrels. The wine was blended prior to bottling. Unfiltered.

BLEND 100% CHARDONNAY

CLONES 76 & 548

ROOT STOCK 3309

ALC % VOLUME 14.8%

PH 3.56 **TA G/L** 6.8 **RS G/L** 1.5

CSPC + 130997