



# 2017 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

The 2017 vintage started out slowly with a cool and wet spring. Bud burst and flowering were slightly delayed, but summer was timely and arrived on its first official calendar day, June 21st, and temperatures soared from there. The remainder of the season was hot and dry. Veraison was on schedule in the second week of August and harvest began on October 5th, the same day in fact as our 2009 vintage – one of our favourites to date.

## WINEMAKING

Our 2017 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. 80% was aged 6 months in French oak, 40% new. The last harvest of 20% was aged in stainless steel. 40% of the wine underwent malolactic fermentation. This process enabled us to embrace the beautiful bright acidity while building mouthfeel, complexity and aromatics.

**BLEND** 100% CHARDONNAY

**CLONES** 76 & 548

**ROOT STOCK** 3309

**ALC % VOLUME** 14.5%

**PH** 3.76   **TA G/L** 6.0   **RS G/L** 2.1

**CSPC +** 130997