

chardonnay 2015

C E N T R A L O T A G O

Subtle fragrances of white and yellow stone fruits with flint and nuttiness from barrel fermentation with natural yeasts. The palate is seamless, elegantly concentrated with texture and drive. Made predominantly from the Mt Maude Vineyard 'old vine' Chardonnay, the pedigree of this vineyard shines through in this stylish Chardonnay.

Sarah-Kate & Dan Dineen - Winemakers

VINTAGE SUMMARY

The 2015 season had a slow start with cooler than normal spring temperatures. Late spring frosts caused some sleepless nights and for the first time ever we had a helicopter on standby at Mt Maude. The season did a complete backflip with an exceptionally warm December, perfectly timed for a concise flowering period and resultant healthy fruit set. January and February continued the warmer weather trend and the vines rapidly 'caught up' from the slow start. Night time temperatures were unusually high, which coupled with the warm days meant harvest began earlier and the 2015 season was more compressed than recent years.

VINIFICATION

Hand harvested from the West block of the Mt Maude vineyard and a small portion from a trial vineyard in Lowburn. All grapes were chilled overnight, whole bunch pressed and barrel fermented dirty (juice that hasn't been clarified) in seasoned oak puncheons by indigenous yeasts. A full malolactic fermentation followed with a further 9 months maturation in barrel with minimal movement or fining.



CLONES	HARVEST DATE	BOTTLING DATE	QTY BOTTLED	RESIDUAL SUGAR	ALCOHOL	pH	ACIDITY
6	7/4 2015– 24/4 2015	10th February 2016	154 dozen	2.3 g/L	13.5% VOL	3.42	6.4 g/L