



2011 ALLUVIAL Chardonnay

DESCRIPTION

Varieties: 100% chardonnay
Colour: Brilliant mid straw
Nose: Nectarine and white peach
Palate: Delicate peach and spices with a touch of matchstick

SHOW AWARDS

Not shown.

CELLARING

To 2015

FOOD MATCH

Seafood, poultry, soft cheeses

VINEYARD NOTES

Vineyard: 1.2 hectares all at the top of the south paddock.
50% cane pruned, 50% spur pruned
Trellising: All vertical shoot positioned (VSP)
Yield: 6 tonnes/hectare
Picked: 24 March
Beaumé: 12.7

WINEMAKING NOTES

Fermented: 15% wild yeast ferment, 35% barrel ferment,
50% stainless steel ferment with extended lees
contact in 50%
Pressing: Whole bunch pressed
Oak: 70% French oak barrel (50% new, 30 % 1 & 2 yr
old, 20% over 2 yrs old) & 30% unoaked
Fining: Fining with Bentonite
Bottling: 13th October 2011

TECHNICAL DETAILS

pH: 3.12
Acidity: 7g/l
Alcohol: 13.0%

VINTAGE REPORT

2011 was an excellent growing year with plenty of sunshine and good summer rains. Sulphur and copper sprays were used to prevent the onset of mildew. Growth in the vineyard was even and allowed a long ripening period. Yields were similar to 2008, and quality was good across all three vineyards.