

Santolin

WILLOWLAKE CHARDONNAY

2015

Grapes

100% Chardonnay

Willowlake Vineyard, Yarra Valley

Vineyard Notes

This wine is produced from fruit grown on a single 30 year old block in the Willowlake Vineyard, Gladysdale. At 250m above sea level, this vineyard has a blend of soils combining rich, red volcanic soil from the hills and clay loam from the lower valley. The majority of the vines are planted on a north east facing slope and receive high rainfall across the year. The vineyard is hand pruned with vertical shoot positioning and shoot thinned when required throughout the growing season.

Vintage 2015 had a perfect growing season resulting in one of the best vintages we have seen in recent times. A mild spring with a few significant rainfall events was followed by a dry and warm summer creating ideal ripening conditions.

Winemakers Notes

This wine has been hand crafted using natural fermentation and minimal intervention. No fining was used in the making of this wine.

Hand picking commenced on March 12th, 2015. Grapes were chilled overnight then whole bunch pressed, and the juice transferred to a mixture of new and old French oak barrels. A portion of the grapes were fermented on skins to add texture and mouthfeel. Once dry, the wine was sulphured and left to mature on lees until blending. Once blended the wine underwent a single, gentle filtration before bottling.



Alcohol

13.7%

pH

3.30

TA

6.6 g/L

Cellaring

5-7 years

Fermentation

Oak barrels

Oak Maturation

10 months in 100% French oak - 30% new

Tasting Notes

Complex aromas of flint, toast and yeast with hints of white flower and stone fruit. Textural palate with hints of white peach, grapefruit and well integrated oak.

Total Production

250 dozen

Additional Notes

Suitable for vegans

Overview

This wine has been made using minimal intervention from the winemaker. Fining agents are not used and fermentation temperatures are left to run naturally. The aim being to create a wine true to the region and variety.