

Santolin

YARRALAND CHARDONNAY

2015

Grapes

100% Chardonnay

Yarraland Vineyard, Yarra Valley

Vineyard Notes

This wine is produced from fruit grown on a single block in the Yarraland Vineyard, Chirnside Park. The vineyard sits approximately 100m above sea level. The vines were first planted in 1994 with more plantings throughout the late 90s. The soil is a clay loam over deep clay which assists drainage to encourage deep root growth. All vines are vertically shoot positioned to maximise the sun exposure across the canopy and fruit is hand picked.

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 10th, 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

6.5 g/L

Cellaring

5-7 years

Fermentation

French oak barrels

Oak Maturation

10 months in 100% French oak - 30% new

Tasting Notes

Textural and rich, funky with supple mouthfeel. Complex flavours of hazelnut, fig and toast.

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.