

# **GLADYSDALE CHARDONNAY**

2017

#### Grapes

100% Chardonnay Willowlake Vineyard, Gladysdale, Upper 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. 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 2017 was an incredible year in the Yarra Valley. A cool, mild spring followed by a mild to warm summer created fruit with a high natural acidity, full of flavour and wonderful balance. Yields were down, but quality most definitely makes up for it.

#### 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 14th, 2017. 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 left to mature on lees until blending, where the wine underwent a single, gentle filtration before bottling.



# Alcohol

13.5%

**pH** 3.30

6.6 g/L

# Cellaring

5-7 years

# Fermentation

Oak barrels

# **Oak Maturation**

10 months in 100% French oak - 30% new

#### **Tasting Notes**

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

## **Total Production**

200 dozen

#### **Additional Notes**

Suitable for vegans

#### Release date

1 May 2017

### Overview

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