

ON GIANTS' SHOULDERS

CHARDONNAY 2017

Alcohol	12.6%
pH	3.32
T.A.	6.8g/L
Harvest brix	20.5
Harvest	03.04.16 – 09.04.16
Bottled	March 2017
Bottles Produced	2496

VINEYARD

With vines planted in 1988, our four-hectare vineyard has been producing classic Martinborough wines for nearly 30 years.

VITICULTURE

A single clone, B95 planted in 1999, the vines are now reaching good maturity. Our intention in the vineyard is to balance lower sugars with acidity. The aim in the vineyard is to produce a delicate chardonnay, retain acidity and harvest at lower sugar levels. To do this we employ minimal irrigation, substantial shoot positioning, rigorous crop selection and limited leaf removal on the Eastern side of the canopy. Where possible, all vineyard work is undertaken by our dedicated family members, friends and community.

WINEMAKING

Hand harvested and hand sorted in the vineyard, picking took place on the 3rd and 9th of April. In the winery, the fruit was gently whole bunch pressed. Left overnight at ambient temperatures, the juice was run to a new Saury French Oak puncheon, second and third fill hogsheads and new and seasoned barriques. Ferment commenced naturally, and was

completed quickly at warm temperatures. The wine remained in barrel, on gross lees where partial spontaneous MLF occurred. Blended in February and pad filtered prior to bottling in March 2017.

REVIEWS:

Michael Cooper | 4.5

