

## SANDPIPER CHARDONNAY

The Sandpiper range is named after the migratory bird which visits the Thorn-Clarke vineyards annually from the northern hemisphere - something of a reminder of the tenacity and commitment which is required for long term viticulture.



<b>VINTAGE</b>	2015	<b>REGION</b>	Eden Valley
<b>HARVESTED</b>	February 2015	<b>BOTTLED</b>	February 2016
<b>ALCOHOL</b>	13%	<b>VINEYARD</b>	Mount Crawford

### WINEMAKERS NOTE

Pale straw in colour. Grapefruit and lemon zest on the nose with green apple notes. The palate shows citrus and hints of tropical fruit. Subtle oak adds complexity and creamy notes to the palate.

### VINTAGE

2015 Vintage was characterised by a dry period extending from July to April, together with warmer than usual temperatures during Spring until mid January. Mild temperatures from mid January resulted in a slow ripening process, the development of intense flavour and good natural acidity.

### WINEMAKING

Harvest was carried out at night. The fruit was pressed (using an airbag press). After settling the juice was warmed and inoculated with a neutral yeast selected for its ability to respect the purity of the fruit. After fermentation the yeast lees were stirred for 6 weeks (battonage). Post fermentation the wine was stabilized, minimally fined, filtered then bottled.

