

# MOUNT CRAWFORD CHARDONNAY



<b>VINTAGE</b>	2015	<b>REGION</b>	Eden Valley
<b>HARVESTED</b>	March 2015	<b>BOTTLED</b>	October 2015
<b>ALCOHOL</b>	14%	<b>VINEYARD</b>	Mount Crawford

## WINEMAKERS NOTE

The wine is a pale straw colour with a green hue. The nose displays some complexity with white peach and citrus, complimented by underlying nutty characteristics. This is a medium weight wine with peach and citrus characters, a creamy mid palate, balanced nicely with a tight acid line. The wine finishes with balance and a good persistence.

## VINTAGE

2015 Vintage was characterized 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.

