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TASTING NOTES

Chardonnay 2014 'Artigiano'

Details:	A complex and powerful perfume, bursting with aromas of white nectarine, citrus freshness, with and a hint of grilled almonds. This is a refined, subtle Chardonnay. On the palate, it's full of white stone fruit, complex nutty minerality/flintiness. All of this is perfectly balanced by the richness of high quality French oak, luscious and mouth-watering, juicy fruit. It has a creamy texture, and a crisp tight finish, making it a good example of elegant restrained Chardonnay that carries the complex flavours for remarkable length.
Origin:	Sunbury, Victoria.
Blend	100% Chardonnay
Viticulture:	Vines planted in Sunbury 1997, 1999 and 2002. Vines spur-pruned and vertical shoot positioned to ensure fruit development and even ripening. Low yielding to ensure richly flavoured grapes. Handpicked grapes
Vintage:	Some nice rains in the winter following into November, a warm summer lead to grapes being hand picked on the 17 th and 19 th February.
Winemaking:	Hand picked grapes in 2 separate pickings, ranging from 11.6 to 12.0 Baumé. Both batches were whole bunch pressed. Juice with solids was transferred to French Vosges oak barriques to achieve more intense ferment characters and palate weight. Each batch was 'wild/natural' fermented. After ferment, the wines remained on gross lees for 10 months, allowing the yeast lees to further impart texture, complexity and palate weight to the wine.
Bottled:	February 2015
Alcohol:	12.3%
Ageing Potential:	Enjoy now, or cellar for 3-5 years