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TASTING NOTES

Chardonnay 2013 'Camelback'

Details:	A stunning Chardonnay for the price, the nose is complex with stone fruits (nectarine & white peach) and grapefruit. The palate is loaded with cashew and stone fruit balanced with the barest hint of oak. The minerally acidity gives great length and poise.
Origin:	Sunbury, Victoria.
Blend	100% Chardonnay
Viticulture:	Vines planted in Sunbury 1997 and 1999. Vines spur-pruned and vertical shoot positioned to ensure fruit development and even ripening. Low yielding to ensure richly flavoured grapes. Handpicked grapes
Vintage:	Budburst in September. Good flowering followed, with nice November rains. A warm summer followed. Fruit picked from 16 th to 21 st February.
Winemaking:	Picked in 2 separate stages, ranging from 11.5 to 12.3 Baumé. All batches were whole bunch pressed. Free-run juice only was then settled for 48 hours, and clear juice with a small amount of grape solids was taken to ferment. After starting the fermentation in stainless steel, it was transferred to French Vosges oak barriques to complete fermentation. 50% of the wine was retained in stainless steel tanks; the balance remaining in oak until final blending in February. The blend is the balance left over from the Artigiano Chardonnay.
Bottled:	May 2014
Alcohol:	12.5%
Ageing Potential:	Enjoy now, or cellar for 3-5 years

Trophy for Best Chardonnay at the 2014 Daylesford Wine Show