



1507 Melton Highway  
Plumpton, Victoria 3335  
Ph: (03) 9747 1444  
Fax: (03) 9747 1481

## TASTING NOTES

---

### **Chardonnay 2016 'Camelback'**

<b>Details:</b>	A stunning Chardonnay for the price, the nose is complex with stone fruits 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.
<b>Origin:</b>	Sunbury, Victoria.
<b>Blend</b>	100% Chardonnay
<b>Viticulture:</b>	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
<b>Vintage:</b>	Budburst in September. Good flowering followed, with nice November rains. A warm summer followed. Picked on February 11 <sup>th</sup> to 16 <sup>th</sup> . Cropped at 2.5 Tonnes/acre.
<b>Winemaking:</b>	Picked in 4 separate stages, ranging from 11.6 to 11.8 Baumé. All batches were whole bunch pressed direct to French Vosges oak barriques for natural fermentation. After ferment, all barrels had SO2 added in July. About 40% was retained in stainless steel tanks; the balance remaining in oak until final blending in November. The blend is the balance left over from the Artigiano Chardonnay.
<b>Bottled:</b>	December 2016
<b>Alcohol:</b>	11.7%
<b>Ageing Potential:</b>	Enjoy now, or cellar for 3-5 years