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TASTING NOTES

Chardonnay 2017 'Camelback'

Details:	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.
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:	Drought breaking year, cold winter and delayed budburst (2 weeks behind 2010 budburst). Good soaking rains in November, January and February. Grapes were picked from the 8 th to 17 th March, well before the late March humidity.
Winemaking:	Picked in 4 separate stages, ranging from 11.6 to 11.8 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. After ferment, a portion of the barrels were stirred twice weekly, and all barrels had SO ₂ added in July. About 20% was retained in stainless steel tanks; the balance remaining in oak until final blending in December. The blend is the balance left over from the Artigiano Chardonnay.
Bottled:	May 2018
Alcohol:	12.5%
Ageing Potential:	Enjoy now, or cellar for 3-5 years