



*MV*

## 2011 CHARDONNAY

*McLaren Vale*



### VINEYARD

The grapes were picked from the Stoeckel Vineyard, a small block planted in 1986 in the heart of the McLaren Vale region. The vines are grown on the lower part of a north facing slope and are naturally very vigorous. This provides plenty of protection from a good canopy during January and February, when hotter days with more harsh sunlight would otherwise burn the berry skins. Sandy topsoil allows excess water to drain away whilst the Biscay clay subsoil retains moisture to nurture the vine.

### WINEMAKING

Picked on the 15th of March 2011, at 12.1 Baume, the grapes were crushed and the first free run juice was transferred to Selected French oak barrels for inoculation and fermentation. Coopers in Burgundy, they were chosen, and included a combination of first, second and third fill barrels.

Following the primary alcoholic fermentation, the barrels were topped up and sealed. Weekly stirring of the light lees resulted in the development of more complex and rich flavours, whilst regular tasting ensured a delicate and satisfying balance between fresh fruit and oak characters was achieved. The wine was racked clean from barrel and stabilised early in October 2011 before bottling on our family estate.

### TASTING NOTES

**COLOUR :** Pale yellow with green hues.

**AROMA :** White peach, lemon peel and smoky French oak.

**FLAVOUR :** Crisp acid lifts the palate, while a soft creamy texture gives length followed by a clean fresh finish.

**CELLARING POTENTIAL :** Drink now until 2015.

### TECHNICAL

**LABEL ALCOHOL :** 13.0% alc/vol

**TA :** 6.3 g/L

**RS :** 2.5 g/L

**pH :** 3.41

**BOTTLED :** 5th October, 2011