

# Cumulus

## 2010 CHARDONNAY

Our premier white wine. Crafted from fruit sourced in our Estate vineyard in high-elevation Orange, Australia. Hand crafted in exceptional vintages, and vinified in small batches, it reflects our cool climate viticulture and winemaking techniques.

### WINEMAKER'S NOTES

**Debbie Lauritz, BAgSci (Oen)**

**APPEARANCE:** Green-golden hues

**AROMA:** Grapefruit, citrus and a biscuit character

**PALATE:** Citrus flavours dominate, with quince and biscuit overlaying a cool-climate mineral-edge and acid structure. A delicate creamy roundness adds weight and complexity to palate as result of malo-lactic fermentation and barrel ageing. A tight mineral acidity runs the length of the palate.

**ALCOHOL:** 13%

**CELLAR:** to 2017

**GOURMET**

**MATCH:** White Meat, Fish or Creamy Pasta Dishes

### VINTAGE | 2010

A slightly drier season than previous years, which brought the ripening of fruit forward by two weeks on average. Moderate crop levels produced fruit with a real generosity of flavour. The fruit was handpicked in the cool of the morning 1 week earlier than normal, as a result of seasonal conditions to ensure flavours and balance were right.

### VINEYARD

From Block 14b [70%] and Block 15 [30%] which sit above 620m elevation. The soil of Block 14B is red-clay loam and Block 15 soil is basalt-derived loam threaded with quartz & shale which creates intriguing mineral characteristics in the fruit. Careful canopy management encourages filtered sunlight, protecting the light-skinned fruit from the intensity of the sun.

**PLANTED:** 1995

**CLONE:** 110 V5 Chardonnay

**TRELLIS:** Vertical Shoot Positioning

**HARVEST:** 2nd & 3rd February, 2010

**CROPPING:** Block 14b - 4.2 tonnes to the hectare

Block 15 - 2.3 tonnes to the hectare

### WINEMAKING

Following gentle whole bunch pressing the majority of free-run juice was barrel fermented in a combination of new and aged oak barriques. A few selected parcels were placed in larger puncheons, along with "The Egg" fermenter using a combination of wild and cultured yeasts. Battonage occurred weekly for 3 months and then the yeast lees were left to settle with a small portion of the wine receiving secondary malo-lactic fermentation. Matured for 12 months in a mix of French and Hungarian oak.

### ACCOLADES

**Top 100 Wine, 5 Stars** | Australian Wine Vintages "The Gold Book" 2012

