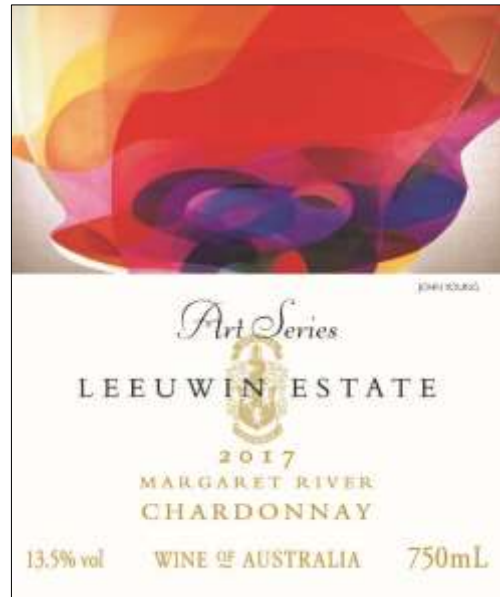


# TECHNICAL & TASTING NOTES

WINE ART SERIES CHARDONNAY

VINTAGE 2017

% VARIETAL 100% CHARDONNAY



## THE YEAR

Winter of 2016 was characteristically wet, with August experiencing a recent rainfall record with 228 mm - resulting in a significantly higher than average annual rainfall total. Chardonnay was the first variety to burst in late August, followed by the Riesling and Cabernet through September. Spring was generally milder and experienced slightly more rainfall than average. Flowering in all varieties was delayed 10 days as compared to 2016, with this period generally sunny, resulting in excellent set across most varieties. Summer was mild with few hot days, and veraison occurred 3 weeks later than in 2016. Harvest commenced in the Riesling in the last week of February, followed by Chardonnay and Sauvignon Blanc in the first weeks of March. A later than usual, but nonetheless excellent vintage.

## TASTING NOTES

The purity on the nose is unmistakable; defined by a fruit spectrum of Japanese pear, Tahitian lime and Meyer lemon. Floral notes combine with subtle spice, highlighted by frangipani, chamomile, cinnamon and cardamom. Delicate notes of cashew, almonds, sesame and graphite are threaded in the background.

A clear expression of primary fruit unfolds into a delicate, contoured and layered mid-palate, neatly laced with a fine acid structure. Again, the hallmark fruits of pear and lime are present, with secondary notes of oyster shell, lightly toasted almonds and nutmeg. Presence, poise and enviable length combine in symmetry, creating an articulating line and dimension.

## VINIFICATION

Cool destemmed fruit with some skin contact. The juice was settled for 3 days, raked and inoculated with yeast. 100% of the juice was barrel fermented in new French oak barriques and the lees stirred regularly. After 11 months in barrels the various components were blended, fined, cold stabilized and bottled.

FINING	Bentonite, PVPP, milk	FILTRATION	0.45µm
FINAL ALCOHOL	13.5%	BARREL MATURATION TIME	11 months
FINAL ACID	7.62 G/L	FINAL PH	3.12
BOTTLING DATE	23 August 18	RELEASE DATE	March 2020
AVERAGE BRIX	23.0 – 23.5		