

2013 Warramate Chardonnay

Region

Yarra Valley (Gruyere)

Vineyard

Warramate, elevation 160 to 180 metres AMSL.

Soil

Silty clay loam over yellow clay.

Vines

Warramate was established in 1970 on a spectacular north-facing slope overlooking the central Yarra Valley in Victoria. It produces wines of depth and intensity from its hand-tended and non-irrigated vines. The annual rainfall for the site averages 777mm. The soil consists of a top soil of silty clay loam 250mm deep. Elevation is between 160 – 180 metres above sea level, more importantly it is 80 – 100 metres above the valley floor thus avoiding the potential problem of frost. All rows are orientated in a north-south direction. All Warramate vines are farmed without irrigation.

Aroma & Bouquet

The nose has a struck -match flintiness, citrus lift with green apple and nashi pear, hints of toasty oak sit in the background.

Palate

The palate has grapefruit freshness with round white flesh stonefruit flavours; there is generosity and texture from malolactic fermentation and some oak barrel maturation. The finish is crisp and crunchy showing the cool climate origins.

Winemaking

Machine harvested in the cool of the morning and pressed lightly. The juice was allowed to settle overnight to remove heavy solids. Transferred 30% to barrel with the remaining 70% in stainless steel tank, 10% new oak, the fermentation carried out by indigenous yeast for complexity. 100% malolactic fermentation and 8 months barrel maturation before blending and bottling.

Analysis

Alc : 13.5%