

FAMILY CREST

2018 CHARDONNAY ADELAIDE HILLS



VINEYARD

Sourced from a single vineyard just outside the small township of Charleston, midway between Woodside and Lobethal in this premier cool climate region. This exquisite site contains vines over 20 years of age that are just coming into their prime. A mixture of sandy loams, loams and clay loams over clay subsoils vary in structure and provide a wide array of flavours within this unique site.

WINEMAKING

Despite the threat from January's bushfires the Adelaide Hills had one of the best vintage conditions in ten years with a long, dry summer and autumn conditions staying mild, with no rain. This year was perfect. Warm days and cool nights and no rain means that we were finished by the end of March and the quality and yields are excellent. The long ripening period meant diligent attention was needed to ensure we picked at the right moment. These conditions resulted in moderate crops being set and minimal disease pressure. This year has been great for varietal expression, and this Chardonnay is no exception. A mild early January period ensured fantastic flavour development and a harvest of exceptional grapes.

Fermentation occurred in seasoned oak, after which 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 before bottling on our family estate.

TASTING NOTES

COLOUR	Light straw with green hues.
AROMA	Cantaloupe, white peach, lemon and smoky French oak.
FLAVOUR	Clean and refined the mineral palate has good length and a delightfully fresh finish.
CELLAR POTENTIAL	2024

HAVE IT WITH ...

Ideal with grilled salmon or chicken caesar salad.

Vegan Friendly
