



2018

Chardonnay

## Winemakers Collection

EXCLUSIVE  
RELEASE 

Mudgee, New South Wales

**Hand selected** Sourced from single vineyards, a small batch, hand crafted wine that delivers true varietal character and the purity of its place.

### Cultivation

|                   |                 |
|-------------------|-----------------|
| Region:           | Mudgee          |
| Vineyard:         | Craigmoor       |
| Average Vine Age: | 55 Years        |
| Pruning:          | Hand            |
| Geology:          | Red quartz soil |

### Vinification

|               |   |
|---------------|---|
| Varietal:     | Chardonnay  |
| Winemaking:   | Hand picked, whole bunch pressed, juice lightly clarified, transferred directly to oak barrels for ferment. Ferment kicked off wild, then inoculated half way through to ensure ferment finished. Post ferment, barrels topped & stirred weekly, 50% of the batch inoculated for MLF ferment. Post MLF & stirring, wine sulphured & left on light lees in oak for 12 months. Racked off yeast lees, stabilised & filtered for bottling. |
| Yeasts:       | Wild  |
| Oak:          | 50% new French Sirugue 225L, 50% 1 year old Mercurey 225L   |
| Tasting Note: | Rich full bodied style, ripe stone fruit, oak lift, soft creamy texture from malolactic ferment and extended time on yeast lees.  |

### Statistics

|                 |             |
|-----------------|-------------|
| Alcohol:        | 13%         |
| Ph:             | 3.4         |
| Total Acidity:  | 5.3         |
| Residual Sugar: | 1.5         |
| Cellaring:      | 5 years     |
| Production:     | 780 bottles |

