



2011 FAMILY RESERVE CHARDONNAY
SINGLEFILE VINEYARD
DENMARK, GREAT SOUTHERN



THE VINTAGE & WINEMAKING

Walking the Singlefile vineyard in the Denmark sub-region of the Great Southern we classify our chardonnay fruit and determine the ideal picking time to produce a complex cool-climate chardonnay with both power and finesse. Planted in 1989, the vineyard straddles the 35-degree latitude line and is 60 metres above sea level. The vineyard slopes north north-west in fertile well drained Karri loam soils with abundant micro fauna and flora. The 2011 fruit, harvested by hand on 18th March 2011, was chilled overnight, then whole bunch pressed and fermented in 40% new and 60% one year old French oak barriques from the Francois Freres, Dargaud and Jaegelle cooperages. The wine spent nine months in oak, with lees stirring occurring at weekly intervals during the first five months.

THE WINE

This wine has aromas of intense grapefruit and white peach with a mealy (lees worked) complexity. The palate experiences a concentration of citrus and stone fruit with cashew nuts and a creamy texture due to a partial malo-lactic fermentation. The wine is effortlessly mouth filling with a delicate balance of fruit and acidity and a long lingering finish. A wine of both power and finesse, it is well suited to rich poultry or creamy shellfish dishes with sautéed vegetables. It will continue to develop in the bottle over the next ten years.

This wine won the Great Southern regional gold medal and 96 points in the 2012 James Halliday Chardonnay Challenge as well as a Gold medal at the 2013 Sydney Royal Wine Show and a Gold medal at the 2012 Australian Small Winemakers Show.

TECHNICAL SPECIFICATIONS

Picking date: 18th March 2011 Alc: 13.3% pH: 3.26 TA: 7.1g/L rs: 0g/L

'semper superne nitens'