



2012 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 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 2012 fruit, harvested by hand on 26<sup>th</sup> March 2012, 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.

### ACCOLADES FOR 2012 FAMILY RESERVE CHARDONNAY

Blue Gold / Top 100, 2013 Sydney International Wine Show, Sydney  
Gold, 2013 Australian Boutique Wine Show, Sydney

### TECHNICAL SPECIFICATIONS

Alc: 13.9%

pH: 3.28

TA: 6.1g/L

rs: 0g/L

*'semper superne nitens'*