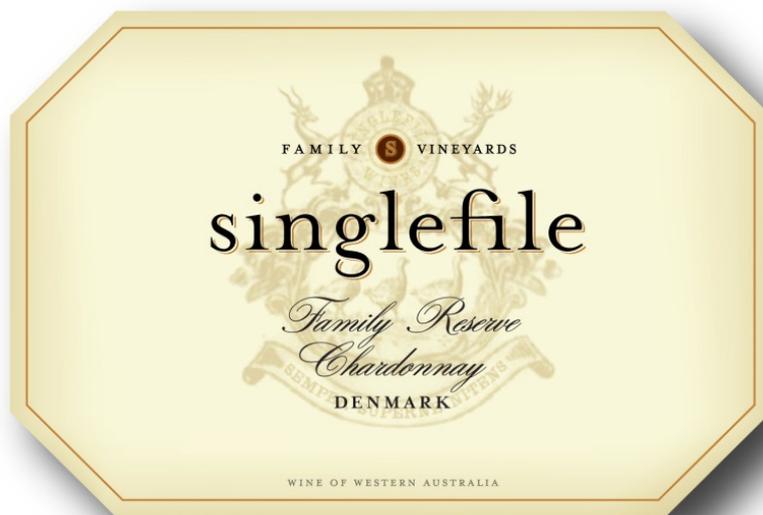




2013 FAMILY RESERVE CHARDONNAY
SINGLEFILE VINEYARD, DENMARK, GREAT SOUTHERN



VINEYARD & 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 vineyard is a very slow ripening and tends to maintain its natural acidity while developing ripeness. The 2013 fruit, harvested by hand on 24th March 2013, 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 seven months in oak with partial (~15% malolactic fermentation to develop mouth feel), with lees stirring occurring at weekly intervals during the first four 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.

TECHNICAL SPECIFICATIONS

Alc: 13.9%

pH: 3.35

TA: 8.0g/L

rs: 0g/L

'semper superne nitens'