

2012 HEYTESBURY CHARDONNAY



A barrel selection of the very best Chardonnay parcels from the vintage. It was fermented entirely with wild yeasts and matured in French oak barriques with battonage for nine months. Our style of Chardonnay has developed significantly over recent years with complex vineyard character coming from less clarified juice and natural yeast.

TASTING NOTES

APPEARANCE Light golden straw.

NOSE Displays a typically powerful and engaging Heytesbury perfume. Infused with fresh lemon, white peach, river stone and bees wax at the top end of the spectrum, while wild ferment derived lamb fat and smokey struck match notes permeate up from the depths.

PALATE A juicy acid line combined with a fine, powdery texture sets a taut canvas for complex, elevated peach, lemon, lime and baby pineapple flavours that build and hit their stride in the long finish. Vibrant and inviting in its youth, this wine promises enhanced volume and savoury richness as it matures in bottle.

WINEMAKER COMMENTS

Small batches were selected from the finest sections of our best vineyards and clones. Each batch was very gently pressed and the juice then transferred to barriques with the inclusion of some solids to achieve more intense ferment characters and palate weight. Each batch was fermented wild with no yeast addition and was stirred throughout the nine months of maturation, allowing the yeast lees to impart further complexity, texture and palate weight to the wine. With bright, natural acidity a priority, no malolactic fermentation was encouraged.

VINTAGE DESCRIPTION

Good finishing winter rains with moderate spring conditions resulted in excellent canopy health. The summer ripening period was dry and warm with some above average heat in late January prompting an early start to harvest. The weather tempered in early February and the fruit ripening slowed to a more typical pattern resulting in a long and steady vintage. Continuous fine weather remained through to mid-April when harvest completed for reds.

VARIETIES 100% Chardonnay

HARVESTED February 2012

OAK 100% French oak, 9 months
(64% new, 36% 1-2 year old)

TA 6.9g/L **PH** 3.12

RESIDUAL SUGAR 1.4g/L

ALCOHOL 13%

BOTTLED February 2013

CELLARING 3 - 5 years