

RESERVE BIN A

Adelaide Hills Chardonnay 2017

OVERVIEW	Reserve Bin A Chardonnay has evolved into a wine that is now a distinctive, single-region style in its own right, with a contemporary and expressive Adelaide Hills chardonnay persona. Fruit is hand-picked into small bins and then whole-bunch pressed. A portion of the juice is incrementally filled to barrel directly from the press and allowed to undergo a natural fermentation, <i>sans</i> inoculation. Every new and seasoned French oak barrique is its own unique 225-litre ferment. Enhanced mouthfeel and complexity is achieved by fermenting and maturing on solids with regular yeast lees stirring. 100% malolactic fermentation (all natural).
GRAPE VARIETY	Chardonnay
VINEYARD REGION	Adelaide Hills
WINE ANALYSIS	Alc/Vol: 12.5%, Acidity: 7.0 g/L, pH: 3.2
MATURATION	Eight months in French oak (40% new)
VINTAGE CONDITIONS	Above average winter and spring rainfall offered the vines in the Adelaide Hills healthy soil moisture profiles for the growing season. September rainfall was significantly above the long-term average. Cool days and cold nights slowed vine growth in early spring with temperatures eventually warming in October. A mild and mostly dry start to summer was followed by two significant rain events after Christmas. January was mild with few hot days and unseasonal rain. The lower than average temperatures and abundant rainfall during the growing season and veraison produced a vintage that challenged both winemakers and viticulturists alike. Moving into March, mild days slowed ripening with cool nights and warm days persisting until harvest. Mild conditions allowed for a long hang time resulting in terrific flavour development and welcomed acid retention.
COLOUR	Vibrant light straw with lime green hues
NOSE	Archetypical Adelaide Hills – ostensibly white stone fruits peach and nectarine. Sensitive batonnage of yeast lees has coaxed out a complexing nuttiness – assorted cashew, almond and Brazil nut with an ever so slight trace of nutmeg. Latent wafts of sulphide/struck match (almost) bring closure ... until a beguiling mortar and pestle, (brine) ground oyster shell scent tip toes across the finish line.
PALATE	Unravels in the glass to reveal an enthralling and multi-dimensional package – line, depth, weight ...! A ‘big’ wine, certainly not shy in character! Big? Voluminous, yet controlled – restraint/precision wrestling with energy/tension. No losers. Hints of citrus and nashi pear with the reported 40% of new oak totally absorbed, barely noticeable. Checked? Yes, 40% new! Impressively well-integrated and complex!
PEAK DRINKING	Now – 2028
LAST TASTED	July 2018
