

2010 HEYTESBURY CHARDONNAY



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TASTING NOTES

APPEARANCE Brilliant, bright straw with a faint green edge

NOSE A dramatic and powerful nose that is constantly evolving in the glass. Amongst the descriptors are sublime fragrant citron and baby pineapple, while wild notes of lamb's fat and struck flint provide a beguiling complexity that lift the floral and spice fruit perfume and frame a stunning Heytesbury Chardonnay nose.

PALATE Super fine, textured and succulent with impeccable balance and poise driven by seamless natural acidity. Juicy white nectarine and preserved lemon puree form a strong fruit core which is embellished with flavours of spicy oak, lanolin and flint. Exhibits that wonderful and rare quality; power with restraint.

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, though a small amount occurred in 2010.

VINTAGE DESCRIPTION

Moderate spring conditions in 2009 allowed for better flowering and fruit set than experienced in the previous two years. Consistent warmth through January/February ensured ideal ripening conditions.

VARIETIES 100% Chardonnay

HARVESTED February / March 2010

OAK 100% French oak, 9 months (71% new, 29% 1-2 year old)

TA 6.1g/L **PH** 3.21

RESIDUAL SUGAR 1.86g/L

ALCOHOL 13.0%

BOTTLED February 2011

CELLARING Drinking beautifully now, will reward cellaring over the next 3-5 years.