

# 2013 HEYTESBURY CHARDONNAY

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Made from the most striking parcels of Chardonnay from the vintage, recognised for its innovative winemaking and distinguishing 'Heytesbury' character.

## TASTING NOTES

**APPEARANCE** Brilliant pale lemon hue.

**NOSE** Powerful and exotic savoury perfumes with cumquat, baked lemon tart, orange blossom, chicken soup, wild mushroom, lemon thyme and signature Heytesbury struck match.

**PALATE** A rich and vibrant palate with a fine, silky entrance delivers generous waves of citrus and white stone fruit flavour. Vanillan wafer biscuit and lemon ginger tea details then emerge and persist providing a captivating dry finish to the wine.

## 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

Moderate spring temperatures accompanied by low solar radiation and cool soil conditions contributed to slower vine growth and increased disease pressure. Thankfully, a consistent warm / dry summer ensured clean canopies and a timely start to the white harvest. Weather remained warm, without extremes. White varieties have lovely acidity and elegant, ripe fruit.

**VARIETIES** 100% Chardonnay

**HARVESTED** February 2013

**OAK** 100% French oak, 9.5 months  
(73% new, 27% 1-2 year old)

**TA** 6.7 g/L **PH** 3.11

**RESIDUAL SUGAR** 1.37 g/L

**ALCOHOL** 13.5%

**BOTTLED** February 2014

**CELLARING** Drinks beautifully now,  
will reward over 7 years