



2002 Reserve Chardonnay



The Vineyard...

Cold, wet windy weather over spring contributed to very poor fruit set. After a cool summer, warm autumn conditions prevailed. This was a very difficult season with very low - if not negligible - yields. Some very good wines were made. Economically the worst season in almost forty years.

Brix::pH::TA 24.1-24.6° (13.4-13.7° Baumé) :: 3.12-3.16 :: 9.5-10.8 g/l
 Vineyards::Clones Wallis, Judd, McCutcheon :: P58, I10V1, I10V5
 Harvest date April 2002
 Yield 2.2 tonnes/ha (0.9 t/acre, ~13.2hl/ha)

The Winery...

Winemakers :: Richard McIntyre

Winemaking Selected parcels of fruit of Reserve quality were isolated at picking in April and vinified separately. After crushing and settling the juice was racked to a mixture of Sirugue, Rousseau and Gillet barrels (60% new) where wild yeast fermentation was encouraged. After a successful primary ferment all of the barrels were encouraged through malolactic fermentation. The Reserve Chardonnay was bottled in August 2003 after 17 months in oak with weekly lees bâtonnage (stirring).

Alcohol 13.5% (8.0 standard drinks/750ml bottle)
 Residual sugar Dry (1.1 g/l)
 Malolactic 60%
 Aging::Oak 17 months :: 60% new French oak (Sirugue, Rousseau, Gillet)
 Production Bottled August 2003 :: Cork
 Finished pH::TA 3.47 :: 7.1 g/l

The Tasting Room...

Release Date :: April 2004

Tasting notes Green-gold. Citrus and stonefruit aromas with a spicy edge. On the palate intense flavours of grapefruit, nectarine and spice integrated into a creamy palate of wonderful weight and texture. Finishes long with refreshing acidity.

Food::Temperature Serve at 10-13°C.
 Best drinking 2004-2008

Reviews...

A bright yellow-green Mornington chardonnay with a powerful nose that shows a hint of burgundian style. In fact winemaking influences shade the fruit a little at the moment, making it a very complex mouthfull. The nose has light stone-fruit, nut-brittle, and vanilla/ patisserie aromas, and the smooth palate has long complex flavours that finish dry and finely textured.

4.5 glasses :: Ralph Kyte-Powell & Huon Hooke :: 1 January 2004 :: Good Australian Wine Guide 2004/05

Powerful nose of slightly Burgundian style. Complex winery influences are now adding nut brittle, pastry and leesy touches to light stone-fruit character. The texture is smooth and it finishes dry and long.

4.5 stars :: Ralph Kyte-Powell :: 1 December 2003 :: The Age Epicure