



## 2014 Adelaide Hills Single Vineyard WILD CHILD CHARDONNAY

The name “Wild Child” reflects the wine’s wild yeast primary fermentation to produce a complex bouquet and textured flavours.

### the 2014 vintage

The Chardonnay fruit was sourced from Block 1, the Lane vineyard in Hahndorf, Adelaide Hills. This vineyard fruit has concentrated flavours and high natural acid due to the low yields of 4 to 5 T/HA. Good winter rains prevailed in the Adelaide Hills during 2013. However, the summer was warm and dry, producing small bunches and a light crop. The fruit was hand-picked at 12 Baume to capture grapefruit aromas and flavours.

### the winemaking

1.5 tonnes of Chardonnay fruit was whole-bunch pressed. A wild yeast primary fermentation including solids was undertaken between 20 -25<sup>o</sup> C. Half the juice was fermented in seasoned french barriques and the remainder in stainless steel. To preserve the fruit’s naturally high acidity, no MLF was undertaken. The wine was left for six months on lees to provide texture and then was cold stabilized for primary clarification. No fining and minimal filtration retained the full flavours and aromas. The wine was bottled in October 2014 and 100 cases were produced.

The viticulture and winemaking has produced a cool climate chardonnay with a pale straw colour, elegant grapefruit / citrus notes and flavours combined with subtle oak textures and a long crisp finish. Cellar 5+ years.

**Analysis:**    **Alcohol/Volume: 12.5%,**        **pH 3.4,**        **T/A 6.7**

**RRP: \$25**