



2016 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 2016 vintage

The Chardonnay fruit was sourced from Uraidla (550m) in the Adelaide Hills. This cool climate vineyard produces 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 2014. The spring and summer were warm and dry, producing small bunches and a light crop. The fruit from the Burgundian clones was hand-picked at 12.6 Baume to capture grapefruit aromas and flavours.

the winemaking

2.5 tonnes of Chardonnay fruit was whole-bunch pressed. A wild yeast primary fermentation with solids was undertaken between 20 - 25^o C. A third of the juice was fermented in seasoned French barriques with MLF whilst the remainder was fermented in stainless steel without MLF. The wine was left for six months on lees to provide texture and then cold stabilized. No fining and minimal filtration was undertaken. The wine was bottled in October 2016 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 8+ years.

Awards/Scores: Unreviewed

Analysis: Alcohol/Volume: 13.5% pH 3.3 T/A 7.5

RRP: \$29 - \$35