



2013 Adelaide Hills [Basket Range] WILD CHILD CHARDONNAY

{the idea}

To create a lean, complex & textural chardonnay, using low intervention/funky techniques, reflected in the name “Wild Child”.

The name “Wild Child” reflects the wine’s wild yeast primary and secondary fermentation and production of complex bouquet and flavours. The name also infers the low intervention winemaking to retain the flavour intensity and provide texture (using MLF and lees contact) and length.

{the 2013 vintage}

The Chardonnay fruit was sourced from the high altitude (462m) Button family vineyard in Basket Range, Adelaide Hills. This vineyard fruit is of exceptional flavour and natural acid and is dry grown with low yields of 4 to 5 T/HA . Good winter rains prevailed in the Adelaide Hills during 2012. However, the summer was warm and dry, producing smallish bunches. The fruit was hand-picked at 13 Beaume to capture citrus aromas and flavours.

{the winemaking}

1.5T of Chardonnay fruit was whole-bunch pressed, with the solids. Half the juice was fermented in new French Barriques and the remainder in stainless steel. A wild yeast fermentation at 20 - 25⁰C then commenced which added “struck match” characters and complexity. Additionally, a full MLF and six months on lees created creamy textures and yeasty notes. Cold stabilization was used for primary clarification. No fining and minimal filtration at bottling, allowed retention of full flavours and aromas. 100 cases made. The viticulture and winemaking has produced a cool climate chardonnay with a pale straw colour, complex citrus, white peach, cashew and vanillan flavours complemented with texture and length. Cellar up to 10 years.

RRP \$25 - \$28