



SELECTED FROM DISTINGUISHED VINEYARD SITES IN THE PICCADILLY VALLEY DISTRICT OF THE ADELAIDE HILLS, THE 2012 WHITE LABEL CHARDONNAY IS A SOPHISTICATED, COMPLEX WINE WITH PRISTINE, ELEGANT FRUIT, FINE ACIDITY AND GREAT DEPTH OF FLAVOUR.

REGIONAL SOURCE

Piccadilly Valley, Adelaide Hills

GRAPE VARIETY

Chardonnay

VINTAGE CONDITIONS

Winter rainfall was close to the long-term average resulting in full soil moisture profiles prior to budburst. Spring temperatures fluctuated between warmer than average and very cool, starting to warm up towards November, which, combined with small crops, contributed to early ripening. Summer temperatures were ideal - mild and even with frequent cold nights - producing Chardonnay with intense flavours and good natural acidity.

VITICULTURE

The Piccadilly Valley, on the eastern slopes of Mount Lofty, is one of the highest wine regions in Australia with vineyard sites up to 600 meters above sea level. The high-altitude climate is further tempered by occasional fog and cloud cover, which, combined with long bursts of gentle sunshine, allows for long, slow ripening and full flavour development while retaining high natural acidity and low pH. Vineyard soils are complex and diverse, predominantly podsollic red-brown clays and sands over Cambrian schists, shale and sandstones. The resulting Chardonnay is the terroir made manifest - elegant and complex with clarity of fruit and unparalleled quality.

WINEMAKING

Fruit from each vineyard was hand picked and whole-bunch pressed separately into French oak barriques for 100% barrel fermentation using wild yeast and natural malo-lactic fermentation. Left to mature on lees for nine months, regular batonnage was employed to build complexity and texture. Only the best barrels and the most expressive vineyard selections were blended prior to bottling to create the ultimate White Label Chardonnay.

MATURATION

Matured on lees in 30% new and 70% seasoned French oak barriques for 9 months.

WINE ANALYSIS

Alc/vol: 13.0% - pH: 3.27 - Acidity: 6.0 g/L

PEAK DRINKING

Will continue to age gracefully with careful cellaring.

COLOUR

Pale straw with bright green rim.

NOSE

Distinctive regional aromas of grapefruit rind and white peach with a hint of struck match complexity.

PALATE

100% barrel fermentation in French oak barriques using wild yeasts and natural malo-lactic fermentation helps to build purity and complexity. The creamy texture with fruit flavours of grapefruit rind and white peach, mineral acidity and some slight gunflint all add to the persistence and length of flavour.

