



WHITE LABEL

PICCADILLY VALLEY
CHARDONNAY

2013

A SOPHISTICATED, COMPLEX WINE WITH PRISTINE, ELEGANT FRUIT, FINE MINERAL ACIDITY AND GREAT DEPTH OF FLAVOUR, SELECTED FROM DISTINGUISHED VINEYARD SITES IN THE PICCADILLY VALLEY DISTRICT OF SOUTH AUSTRALIA'S ADELAIDE HILLS.

The White Label range boasts wines of rare distinction. Highlights of the vintage, these are contemporary expressions of classic wines, crafted using exceptional fruit from distinctive regions, passionate winemaking expertise and traditional values.

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. The resulting Chardonnay is the *terroir* made manifest – elegant and complex with clarity of fruit and unparalleled quality.



WINE SPECIFICATIONS

VINEYARD REGION	<i>Piccadilly Valley, Adelaide Hills</i>
VINTAGE CONDITIONS	<i>Good winter rains and an early burst of spring warmth resulted in healthy vines, with windy conditions during flowering reducing yields. A warm, even summer, notable for the absence of rain or temperature extremes, brought forward ripening. The combination of low crops and mild conditions resulted in exceptional quality with distinct varietal characters, great intensity of flavour and excellent natural acidity the hallmarks of the vintage.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Matured on lees in 30% new and 70% seasoned French oak barriques for 9 months.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.0% Acidity: 6.0 g/L pH: 3.21</i>
PEAK DRINKING	<i>Will continue to age gracefully with careful cellaring.</i>

WINEMAKER COMMENTS

COLOUR	<i>Pale straw with a bright green rim.</i>
NOSE	<i>Distinctive regional aromas of nectarine blossom and grapefruit zest with a hint of nutmeg.</i>
PALATE	<i>100% barrel fermentation in French oak barriques using wild yeasts and natural malolactic fermentation help to build purity and complexity. The creamy texture, fruit flavours of grapefruit rind and nectarines and a mineral acidity all add to the persistence and length of flavour.</i>