



WHITE LABEL

PICCADILLY VALLEY
CHARDONNAY

2014

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>Spring frosts and cool, windy weather during flowering resulted in poor fruit set, reducing yields. A record January heat-wave came to a close with the wettest 24 hours in 44 years, however as Adelaide Hills Chardonnay was still veraising, the deluge allowed the vines to find renewed balance. The weather to follow was cool and breezy, with mild, sunny days and very cool nights leading up to harvest. This helped retain natural acidity and aromatics, ultimately resulting in high quality Chardonnay despite the early conditions.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Matured on lees in 30% new and 70% one-year-old French oak barriques for 9 months.</i>
WINE ANALYSIS	<i>Alc/Vol: 12.0% Acidity: 6.5 g/L pH: 3.19</i>
PEAK DRINKING	<i>Will continue to age gracefully with careful cellaring.</i>
FOOD MATCH	<i>Great with crispy slow-cooked pork belly with fennel seeds and roast carrots or chicken saltimbocca with prosciutto and sage.</i>

WINEMAKER COMMENTS

COLOUR	<i>Straw with a green tinge.</i>
NOSE	<i>Subtle, complex struck-match and nutty oak characters mix with fresh nectarine and apple blossom. Poached lemons give a citrus high note.</i>
PALATE	<i>100% barrel fermentation in French oak barriques using wild yeasts, and natural malo-lactic fermentation, help build purity and complexity. Structured oak phenolics and chalky acidity give a great foundation for the flavours to build. Good mid-palate depth and a crisp acid finish give the flavours persistence.</i>

Winemaker: Matt O'Leary