



WHITE LABEL

PICCADILLY VALLEY
CHARDONNAY

2015

A REFINED, COMPLEX CHARDONNAY 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>The season began with good winter rains and an unseasonably dry spring, with flowering and fruit-set early and in rapid succession. During summer and autumn, warm days and cool nights without the characteristic autumn rain events resulted in exceptional quality fruit with fine, intense flavours and great natural acidity.</i>
GRAPE VARIETY	<i>Chardonnay</i>
MATURATION	<i>Fermented in French oak barriques with wild yeasts and natural malo-lactic fermentation to enhance purity of fruit and build complexity. Matured on lees in 30% new and 70% one-year-old French oak barriques for 9 months.</i>
WINE ANALYSIS	<i>Alc/Vol: 13.0% Acidity: 6.4 g/L pH: 3.23</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>Mid straw with a green tinge.</i>
NOSE	<i>Subtle characters of struck match and nutty oak add complexity to fresh nectarine, apple blossom and poached lemon aromatics.</i>
PALATE	<i>100% barrel fermentation in French oak barriques using wild yeasts, and natural malo-lactic fermentation, help build purity and complexity. Good mid-palate depth, structured oak phenolics and crisp, chalky acidity allow flavours to build and persist.</i>

Winemaker: Matt O'Leary