

rob dolan

2018 White Label Chardonnay

mineral | citrus | melon | grapefruit | textural

Vintage Notes

"2018 turned out to be a true benchmark vintage in the Yarra Valley producing wines that will cellar well for many years. A punter would have got long odds for such a vintage in December with summer rains and high humidity making viticulturists nervous. The odds shortened quickly as weeks of mild temperatures, blue skies and perfectly timed showers ensued allowing for even ripening and bountiful crops. Careful consideration had to be given to picking times to ensure ideal ripeness, fruit flavour, acid, balance and structure. All in all 2018 was a vintage of quality across all varieties, with Upper Yarra Pinot Noir and Chardonnay excelling and Cabernet Sauvignon knocking our socks off." - Rob Dolan - Winemaker

Wine Notes

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| Colour | pale straw, green hues |
| Aroma | melons, white peach, nectarine + savoury oak |
| Palate | stone fruits, cream + mineral |
| Cellar | long term cellaring, 15+ years will be rewarded |

Viticulture

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| Region | Yarra Valley |
| Vineyard | Willowlake Vineyard, Gladysdale Yarraland Vineyard, Chirnside Park |
| Harvest | 7th + 14th March 2018 |
| Method | hand picked + chilled overnight |

Winemaking

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| Process | whole bunch pressed then cold settled, racked with light solids for 100% barrel ferment |
| Fermentation | in 100% French oak, mixture of Coopers |
| Barrel | 30% new, balance first + second use, for 9 months with lees stirring monthly, Coopers include Mercury, Taransaud + Sirugue |
| Alcohol | 13.0% |
| Winemakers | Rob Dolan, Adrian Santolin + Team |

