



## 2017 Signature Series Chardonnay

grape fruit | lemon rind | mineral | cashew

### Vintage Notes

"In contrast to the warm and compact growing season of 2016, Vintage 2017 saw a return to more traditional conditions. A cool and wet spring delayed budburst and flowering and consequently we had a later start to harvest in early March. Some truly ideal weather followed with about three to four weeks of blue skies and temperatures in the high 20's with no heat spikes. The even temperatures, cool nights and long ripening period provided us with some excellent fruit across all varieties." *Rob Dolan – Winemaker*

### Wine Notes

Colour	mid straw, green tinges
Aroma	lemon zest, stone fruits, honeysuckle + cashew
Palate	grapefruit, white peach, fine acidity + textural
Cellar	15 years +

### Viticulture

Region	Yarra Valley
Vineyard	Willowlake Vineyard, Gladysdale Yarraland Vineyard, Chirnside Park
Harvest	hand picked on 14th March 2017

### Winemaking

Process	whole bunch pressed, racked direct to oak
Fermentation	wild + inoculated barrel ferment, ferment left on lees, stirred monthly, 10% malolactic
Barrel	barrel selected, aged in French oak for 10 months, 30% new, balance first use
Alcohol	13.5%
Winemakers	Rob Dolan, Adrian Santolin + Tim Holmes

