

grapefruit
white peach
mineral
hazelnut
crisp



2016 White Label Chardonnay

Vintage Notes

"Vintage 2016 will be long remembered as the most compact growing season in living memory. A warm spring was followed by a warmer than average Summer but luckily we were spared from suffering through too many extreme over-40 degree spikes during the ripening period. The effect of this weather forced an acceleration of ripening but also a retention of fresh acidity due to the cool nights. It's not surprising then to see ripe, generous characters on the 2016 wines".

Rob Dolan – Winemaker

Wine Notes - 2016

Colour	Light under colour
Aroma	Citrus, white peach + subtle oak
Palate	Rich, stone-fruits, long finish, savoury
Cellar	up to 10 years

Wine Notes - 2023

2016 was a challenging vintage but clearly a great year for Chardonnay. Tropical fruit characters are juxtaposed with buttery goodness and the wine still has years to go.

Colour	Lemon with a green tinge
Aroma	Passionfruit husk, fresh straw, cultured butter
Palate	Preserved lemon, buttered crumpets, praline

Occasion

Chat and graze with an array of tempura - prawns, salmon, eggplant, pumpkin. Whatever you have to hand really.

Viticulture

Region	Yarra Valley
Vineyard	Willowlake Vineyard, Gladysdale
Harvest	5 - 7 March 2016
Method	Hand picked

Winemaking

Process	Whole bunch pressed, cool settled + racked with solids to barrel for ferment
Fermentation	Inoculated with Burgundy-strain yeast, barrel fermented to dryness
Barrel	Matured on lees for 7 months, 30% new and 70% seasoned French oak
Alcohol	13.5%
Winemakers	Rob Dolan + Mark Nikolich

