

# rob dolan

## 2017 White Label Chardonnay

grapefruit | white peach | orange zest | toasted cashew | mineral

### 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	light golden hue
Aroma	citrus, flint, white peach + subtle oak
Palate	stone-fruits, mineral, white flower, complex
Cellar	up to 10 years

### Viticulture

Region	Yarra Valley
Vineyard	Willowlake Vineyard, Gladysdale Yarraland Vineyard, Chirnside Park
Harvest	mid March 2017
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 9 months, 30% new and 70% seasoned French oak.
Alcohol	13.5%
Winemakers	Rob Dolan + Mark Nikolich

