

LIGHTFOOT & SONS

2017 'Myrtle Point Vineyard' Chardonnay



Viticulture 2017 was a year most remembered for being easy to work with from a grape growing point of view. The kind of year when the weather doesn't throw any surprises and lets the Viticulturalist grow high quality grapes. The kind of year you hope for every year. A wet winter followed by a fairly mild spring allowed the vines to set a very even crop supported by a very healthy and active leaf canopy. No heat waves or major rain events let the vines continue to develop beautiful small bunches with great flavour concentration. Although overall yield was slightly below average, the flavours were excellent. Harvest occurred in line with the long term average, starting in mid-March.

Winemaking The 2017 Chardonnay was picked over two weeks between the 7th and the 20th of March, reflecting the difference in ripening between both blocks in the vineyard, and clones within the blocks. This combination of clones, picking dates, and blocks also encourages complexity of fruit profiles and balanced natural acidity.

The grapes for this wine were picked and immediately pressed, with the juice going directly to barrel (no juice settling prior to ferment). Only the free run juice and the light pressings are used for this wine. Ferments were carried out using a mixture of wild and cultivated strains of yeast, in French Oak barrels. Of these barrels approximately 15% are new with a mixture of larger format oak in Hogs Heads and Puncheons. Lees stirring was undertaken in the following months to increase complexity. A small percentage (10%) of the barrel ferments went through a malolactic fermentation. New barrels used in the blend came from the coopers Damy, Sirugue, and Bossuet – with wood sourced from the Allier and Jupille forests.

The Wine A fresh, bright, modern Chardonnay. Citrus, white Peach and melon layered with subtle complexity gained from barrel fermentation and maturation.

Vineyard The Myrtle Point Vineyard is in the Gippsland Lakes District. Located in far eastern Victoria, between the Great Dividing Range and Bass Strait, the Gippsland Lakes District enjoys a cool, semi-maritime climate. Soil structure of the Myrtle Point vineyard is Terra Rosa over limestone.

Harvest Dates Between the 7th and 20th of March 2017.

Clone B96 grafted in 2000, I10V3, G9V7 & P58 planted in 1995.

Alcohol 13.2 % Alc/Vol,

pH 3.42,

T/A 7.4g/L