

2015 HOME BLOCK Chardonnay



Single Block Our 2015 Home Block Chardonnay is a wine of subtle intensity and power, made from a small parcel of fruit taken from the 'Home Block' of Chardonnay within the Myrtle Point vineyard.

Viticulture Following a mild spring with plenty of rainfall, the vines were tended and shoot-thinned to allow for a balanced, open canopy that would allow for both airflow and sunlight penetration. Flowering led to a small but quality crop of fruit throughout the vineyard. From flowering all the way through to harvest the vines were closely observed to identify the best pocket of fruit from which to produce this wine. Ultimately, this led us to an isolated section of the 'Home Block', a small part of the vineyard that is cane pruned. It also sits on an exposed, shallow patch of soil in the vineyard, which keeps vine vigour low, bunch size down and berry size small. This leads to grapes exhibiting exceptional fruit concentration and purity.

Winemaking The fruit for this wine was picked on Sunday the 13th of March at 12.7 Baumé. The grapes for this wine were all picked, then immediately pressed with all free-run juice and light pressings going directly into a mixture of new (30%) and seasoned French Oak barrels. The juice was inoculated with selected yeast strains and allowed to ferment at cellar temperature. Following fermentation the wine was matured on gross lees, with regular stirring to integrate the lees character with the wine in the barrel, to build complexity and depth. Maturation for 10 months in barrels from the Coopers Damy, St. Martin and Sirugue .

The Wine The wine reflects the intensity of fruit character that the Myrtle Point Vineyard can produce. An intense aroma of melon and peach with a complex almond character. On the palate, initial flavours of melon and peach develop into a creamy, textured wine with nutty tones and excellent acid length.

Reviews "In quite superb form. One sip and you know you're onto something special. Fleshy, almost pulpy stonefruit, grapefruit, milk power and cedar spice. A subtle infusion of woodsmoke. It's enchanting. Entrancing. A true delight". **95 Points.**

Campbell Mattinson, The Wine Front, March 2017.

Production 146 dozen.
Harvest Date 13/3/2015.
Yeild 1.8 t/acre.
pH 3.35.
T/A 7.2g/L.
Alcohol 13.2 % Alc/Vol.
Clones I10V3, P58, G9V7 planted in 1995.