

## 2016 HOME BLOCK Chardonnay



**Single Block** Our 2016 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** 2016 was the kind of year Viticulturists hope for every year. Plenty of winter rain ensured the soil moisture profile was fully topped up leading into spring thus allowing the vines to make the most of the mild conditions spring provided. Unusually calm conditions wind wise allowed the shoots to grow as they pleased, as well as providing excellent conditions for flowering. The mild stable weather led to the vines setting a slightly larger than average crop of even sized bunches. The usual Shoot-thinning, positioning and trimming occurred throughout the spring and into early summer. The post-Christmas, late summer weather did its bit and gave plenty of sunshine, minimal rain and no major heat events, which led to a nice slow ripening period. This slow ripening led to good acid retention in the fruit, which maintained a beautiful fruit profile up until and during the harvest, which began on Tuesday the first of March (about two weeks ahead of normal).

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 Wednesday the 1<sup>st</sup> of March at 12.8 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 (25%) and seasoned French Oak Hogs Head barrels. The juice was inoculated with a selected yeast strain (CY3079) 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. Malo-lactic fermentation was performed on 50% of the wine. Maturation for 11 months in barrels from the Coopers Damy 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.

**Production** 133 dozen.  
**Harvest Date** 1/3/2016.  
**Yeild** 2.5t/acre.  
**pH** 3.37.  
**T/A** 7.5g/L.  
**Alcohol** 13.2 % Alc/Vol.  
**Clones** I10V3, P58, G9V7 planted in 1995.