



Helen's Hill 2017 'Breachley Block' Chardonnay



ABOUT

At Helen's Hill we are firmly of the belief that the Yarra Valley provides us as vignerons with the perfect 'terroir' to produce the best Chardonnay's in Australia. The cool nights in summer maintain the acids, the hot days provide the intense fruit characteristics that all great chardonnays display. There is a planting of Chardonnay vines on our vineyard that thrive above all others in these areas. We call it Breachley. The Breachley Block of vines sits perched above the home of co-owners Andrew and Robyn McIntosh. Planted in 1983, these vines provide an aged character to the fruit that simply cannot be replicated within younger vines.

WINEMAKERS NOTES

The fruit is handpicked and gently pressed. From there it is transferred to French oak barrels 100% wild yeast ferment. Matured 10 months on lees, the result is Chardonnay with equal measures of intense stone fruit and peach characters, balanced with the perfect acid and French oak mouth feel.

2017 VINTAGE REPORT

We thought 2015 was good, 2017 was better. The 2017 vintage also saw a return to a more orderly and typical harvest with the consistent warm weather ripening the grapes in turn and allowing each to be hand harvested. The warm summer temperature and the dry weather combined to produce ideal conditions to produce quality fruit across all varieties. 2017 will undoubtedly be seen in the history books as a standout vintage likely to be on par with the outstanding 1992 wines.

TASTING NOTES

Subtle nuances of French Oak, flavours of white peach, grapefruits and lemons. Textured with creaminess and richness yet finishing with long crisp acidity. The wine rolls across the palate coating every corner of your mouth.

Colour
Aroma
Palate

Light Straw
Stone fruits and citrus
Clean crisp acidity, white peach, oak



HELEN'S HILL

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