



Ingram Road Chardonnay 2018



ABOUT

Planted on the east facing slope of the vineyard our 30 acres of Chardonnay enjoy a diversity of soil and weather conditions. These micro-climates are the ideal conditions for blending the array of Chardonnays many and varied fruit flavours. The warmer more exposed plantings located higher up on the hill provide stone fruit and melon flavours while the lower areas of the Chardonnay plantings display more citrus and crisp flavours.

Once the fruit has reached the optimum level of acid and sugar it is brought to the winery where it is destemmed and gently pressed. Once settled it is racked into French oak barrels (10% new) for 100% wild yeast primary fermentation.

Matured for 10 months in barrel on lees with minimal stirring for optimum mouth feel and texture.

2018 VINTAGE REPORT

Generous rainfall throughout spring, along with warm spring temperatures, led to good yields. Flowering conditions were nigh on perfect and these conditions followed through into fruit set (early January). Warm but not extreme temperatures continued into summer and meant an early start to harvest. A dry March, with cool overnight temperatures, kept disease pressure low and allowed grapes to retain excellent natural acidity.

TASTING NOTES

White stone fruit, melon and citrus. The palate reflects the nose. A combination of white stone fruit, light melon, citrus and vanilla. Slight creaminess on the back palate, balanced perfectly with firm acid and oak character.

Colour:	Honeyed Gold
Aroma:	Citrus, White stone fruits
Palate:	Citrus, white stone fruits, vanilla, crisp acidity