



# MOUNTAVOCA

PYRENEES + VICTORIA + AUSTRALIA

## | ESTATE |

CHARDONNAY

Pyrenees • Victoria  
2018



### COLOUR

Clean clear bright straw of moderate intensity and cling on the swirl.

### NOSE

Clean developing aromas of Poached pear, mandarin, and subtle flinty butterscotch.

### PALATE

Clean full-bodied interweaving flavours of Poached pear, Melon and Kaffir lime integrated in a textural vanilla barrel toast dimension and finishing with a good length of tangy dried orange peel.

### WINEMAKING

The tank fermented portion (70%) was cool fermented and employed burgundy yeast. Yeast lees were periodically stirred back into the wine for 11 months thereafter to impart greater dimension and textural properties. The barrel fermented portion (30%) was fermented with a more fruit driven Portuguese yeast strain followed by complete malo-lactic fermentation with a high diacetyl (Buttery) strain of malo-lactic bacteria to enhance both layering on the palate and overall complexity.

### FOOD PAIRING

Coq au Vin Blanc with a hint of fresh Tarragon.

### VINTAGE NOTES

Cool conditions in early spring enabled a subsequent long growing season. A warm dry summer subsided into ideal cooler autumn conditions prior to harvest.

### QUICK NOTES

VINTAGE | 2018  
WINEMAKERS | David Darlow  
GRAPE VARIETY | Chardonnay  
BOTTLED | JANUARY 2019  
GROWING AREA |  
Victoria, AUSTRALIA

ALC %/VOL | 13.8 % v/v  
TITRITABLE ACIDITY | 7.7 g/l  
PH | 3.3  
CELLAR POTENTIAL | 5-10 years  
OAK | FRENCH HOGSHEAD  
MATURATION | 10 months