

sticks  
YARRA VALLEY

## tasting notes

### 2018 CHARDONNAY

#### Variety

Chardonnay

#### Geographical Indication

Yarra Valley

#### Winemaker

Tom Belford

#### Vintage

2018 was a terrific growing season. After a cool and relatively moist winter and spring, conditions were particularly dry through to the conclusion of vintage, resulting in wines with poise & focus.

#### Winemaking

This wine is comprised of a variety of fruit parcels and a number of different clones, sourced predominantly from Upper Ngumby vineyards located on the foothills of the Christmas Hills range, and Rising Vineyard located in a high valley in the Christmas Hills. A mix of hand and machine harvested fruit was used, all of which was loaded directly into the press. The juice was coarse settled and racked to a combination of tanks, and 300L and 500L French oak barrels for ferment. Both selected yeast and wild yeast ferments were conducted, with a quarter of the wine going through the secondary malolactic fermentation. The solids included in fermentation contributed complexity and savoury notes on the palate. All wine was matured on lees with some limited stirring. The blend was assembled and prepared for bottling after approximately 9 months maturation.

#### Analysis

Alcohol 13%

pH 3.16

Acid 6.68g/L TA

#### Tasting

Pale in colour, this Chardonnay has a complex aroma, full of stone fruit, honeydew melon, poached pear and lemon curd married with more savoury characters of grilled nuts, sourdough bread and vanilla.

The palate has a crystalline brightness at its core, cloaked in a creamy texture. The finish is long and rich.

