



## ELGIN VINTNERS CHARDONNAY 2013

The 2013 Elgin Vintners Chardonnay our sixth vintage of this cultivar.

**ORIGIN** Wine of Origin Elgin

**SOIL TYPE** The Glenrosa and Dundee soils of Elgin Orchards.

**HARVEST DATE** 11<sup>th</sup> March 2013

**VITICULTURE** 85% Clone CY96 and 15% Clone CY76 planted on 101-14 Mgt rootstock

Unlike 2012 which experienced a cool February, the 2013 vintage saw some unusually high temperatures. The last week in February recorded temperatures ranging from 28°C to 36°C°. True to form however, there were a few cooler interludes with rain showers and low night time temperatures that kept our vines invigorated and allowed the phenolic elements to ripen in tandem with the sugars.

**WINEMAKER** Kevin Grant

**WINEMAKING NOTES** Minimalist intervention throughout the winemaking process has allowed the true character of the grapes to shine through and dictate the final product. 100% barrel fermented with a considered 35% new wood component in 225lit barriques sourced from Burgundian coopers. The juice was inoculated with DV10 or Vin13 yeasts. Fortnightly battonage followed the completion of primary fermentation. Partial malolactic fermentation (20%) has ensured a zesty, linear acidity in the wine, lending real definition and preciseness on the palate. This Chardonnay was bottled in December 2013 after 9 months of barrel maturation.

No spontaneous fermentation in this vintage

**BOTTLING DATE** 12<sup>th</sup> December 2013

<b>ANALYSIS</b>	Alcohol	13.79 (13.5% on label)
	Total acid	7.0 g/l.
	Residual sugar	1.6 g/l.
	pH	3.29

**TASTING NOTES** True to the vintage, the 2013 Chardonnay yields an excellent fruit profile, with fine structure and balance. An assertive nose leads with prominent butterscotch and oatmeal, yellow peaches and some limey notes. The citrus-driven palate combines zingy lemons and grapefruit with some chalky earthy notes finishing with a mouth coating creaminess. It is a wine with impressive poise and balance with an enduring finish. Although drinking exceptionally well at present, it has all the hallmarks and pedigree to reward careful and patient maturation.

**PACKAGING** Screwcap closure  
Barcode 6009 8144 3022-9 (per single bottle)  
Barcode 16009 8144 3023-3 (per 6 x 750ml bottles)

**QUANTITY** 4143 liters / 920 cases (6 x 750ml) produced.

