

## **Olivias Chardonnay 2008**

Winemaker: Anthony Miceli

Picked: 15/4/2008 - 4/5/2008

Bottled: 22/1/11

Winemaking: Hand picked and whole bunch pressed, to maintain maximum fruit and minimum extraction of hard skin tannins. Fully barrel fermented with mild juice oxidation at low temperatures to attain creamy mouthfeel and maximise palate length. This wine has undergone 100% malolactic fermentation, which we feel has added further complexity without detracting from the fruit characters. Retained on fermentation lees, in barrel, for more than a year, to allow full oak integration, complexity and depth.

Oak: 25% new approx, 100% French

Analysis: Alc 13.5% pH 3.45 T/A 7.0 Residual sugar <0.3 g/l

### Tasting Notes:

An elegant and delicate wine with complexity and subtlety.

Brilliant pale greenish yellow. Citrus, nectarine, butterscotch, vanilla and struck match. Seamless mouthfeel with perfectly integrated oak, restrained and yet powerful, with fine acid balance and no residual sugar.

This wine is fermented in oak, remaining in contact with its yeast lees for a full year to develop depth and complexity.

Cellaring: With barrel and bottle age this wine is drinking beautifully now but will continue to improve for at least a further 5 years, developing honey and toastiness in addition to the delicious fruit.

### Winemaker's Comments:

Not over-oaked by this length of ageing, it shows lovely balance and integration, remaining "fine" and demonstrating the elegance and length only possible with long ripening in cool conditions.

2008 vintage had a warm dry Summer but a very cool Autumn that gives this wine richness and also balance with fresh acidity and citrus notes, it is a true expression of our climate - our "terroir". The range of picking dates adds to the flavour complexity of the wine

A long way from "mainstream" Australian Chardonnay it does not rely on brute strength, alcohol, or sugar to impress.

Olivia is our second daughter, and is with pride that her name is given to this wine.

### Awards: (just released)

BRONZE Red Hill Cool Climate Wine Show 2011

Bronze Royal Melbourne Wine Show 2011

Bronze Victorian Wines Show 2011

3 ½ stars Winestate.