



## 2018 RESERVE CHARDONNAY

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**Vineyard:** Freedom 75, Naramata and Rockyfeller, Golden Mile

**Blend:** 100% Chardonnay Dijon clones

**Alcohol:** 13.9%

**pH:** 3.41

**Total acid:** 5.63g/l

**Residual sugar:** 4.9g/l

**Harvested:** October 2018

**Bottled:** 4<sup>th</sup> February 2020

**Released:** 26<sup>th</sup> June 2020

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### WINEMAKING

- premium blocks of chardonnay hand harvested and kept separate by clones
- free run juice settled for 24 hours, then 80% racked to French barrels and 20% to concrete egg tanks for fermentation
- native yeast barrel ferments ranged from 3 to 9 months in 33% new oak, 33% 1 Year and 33% 2 Year
- concrete egg ferments ran for 4 weeks then transferred to French barrels for maturation
- after 11 months all barrels were tasted and only the best selected for this Reserve wine
- careful blending and light filtration prior to bottling
- aged for a further 5 months prior to release

### TASTING NOTE

The 2018 Reserve Chardonnay exhibits beautiful aromatics fragrant with white peaches, lavender, roasted hazelnuts and pineapple. The palate has great concentration, volume and purity of fruit. Notes of cantaloupe, Herbes de Provence and caramel are highlighted and lead to a complex but focused midpalate. A long finish of wet river stones and almond croissants is provided with a fine line of acidity. The palate is very rich, honeyed and textural.

This is an exceptional Chardonnay that will age beautifully for the next 5+ years from release.