



WINERY • VINEYARD
MOTORCYCLE MUSEUM

2012 Third Generation Chardonnay

Region

Mudgee, NSW

Winery Address

Pipeclay Lane,
Mudgee NSW 2850

Variety

100% Chardonnay

Vintage Conditions: With a high rainfall growing season, we had to work hard in the vineyard to retain quality. Leaf plucking and fruit thinning was essential, and we were lucky to have a good two weeks of sunshine just before harvest.

Winemaking: Being quite a modern style of Chardonnay, we try to let the fruit express itself. Being fermented in 80% Stainless steel on heavy lees, the remaining 20% is left in barrel for wild ferment, partial malolactic ferment. Both components are aged on lees for 6 months prior to filtration and bottling

Tasting Notes: Mudgee is a great place to grow Chardonnay, and the 2012 vintage provided us with exceptional fruit. A modern style of Chardonnay letting the vineyard express itself, with aromas of grapefruit, peach and citrus. Fermentation was 80% in Stainless steel with high lees contact, the remainder in older oak undergoing wild yeast fermentation for added complexity and partial malolactic fermentation.

Analysis:

- Alcohol 11.5%
- Residual Sugar 3 gms/L
- Titratable acidity 6.2 g/L