

## Tasting Notes

The **brilliant white gold colour, fragrant aromas of peach and honeydew and flavours of lemon and peacharine** are no doubt why so many people chose the Bethany Chardonnay as their favourite white.

The **generous yet elegant palate and refreshing finish** make it an ideal wine just on its own; or enjoy with white meats and full flavoured seafood and is especially enjoyable with vegetarian meals and summer salads.

## Vineyard Notes

The fruit is sourced from the Schrapel family vineyards in the Barossa Valley on the slopes of the Barossa Ranges, and neighbouring vineyards in Eden Valley.

Eden Valley is a cool climate region nestled between 400 and 600 meters above sea level and is part of the Barossa and Mount Lofty Ranges. It is rough, rocky country that belies its ability to produce **wines of great delicacy and finesse**. The soils are derived from schistic and sedimentary rock with red clay soils and sandy, silty loams interspersed with schistic gravels.

The cooler climate of the Eden Valley allows fruit to experience longer ripening periods which is perfect for flavour accumulation and intensity. The Barossa Valley fruit offers **subtle weight** and a **complexity of flavours** to the palate structure.

## Vintage Report

The 2015 vintage will be remembered as one of the shortest and fastest we have experienced in years. In spring, near perfect, mild ripening conditions continued through to December/January with below average temperatures.

In the second week of January, Bethany Wines recorded 47mm of rainfall at our Barossa Ranges vineyards replenishing soil moisture and setting up the vines for perfect ripening conditions. The warmer weather in February accelerated ripening with vintage starting at on 31st January and ending in the first week of March.

## Winemaking Report

The grapes received were crushed and pressed immediately after the fruit was harvested in the night before it was settled to clarify the juice. The juice cold fermented in stainless steel for 14 days at 12-15C, with selected yeast. It was then fermented in French oak and then left on lees and stirred to add further complexity to the style.

## Reviews

New vintage

## Awards

New vintage

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## Bethany 2015 Chardonnay

### Region

**Barossa 100%**

### Blend

**100% Chardonnay**

### Acidity

**5.9g/L**

### Alcohol/Volume

**13.3%**

### Residual Sugar

**0.69 g/L**

### Wine Maker

**Geoff and Robert Schrapel**