

FOUR SISTERS



Chardonnay



Variety: Chardonnay
Vintage: 2015
Region: Central Victoria
Variety: 100% Chardonnay
Alcohol: 13.5%
Best Consumed: 2015 - 2019

Vineyards: The fruit was sourced from vines aged an average of 18 years, grown on sandy loam soils with a slight clay content. The vines are trained on to a VSP trellis running East-West so that the predominantly Westerly winds flow down the rows. Canopies tend to be open with good fruit exposure and subsequently there is low disease pressure. The fruit generally displays fresh citrus, lemon, and peach characters with tropical notes in warmer years.

Vintage Conditions: The 2015 growing season gave us quite variable weather conditions, wet one month and dry the next, but with no significant heat waves. However, warmer than average temperatures lead to fast ripening early in the season. Once temperatures cooled, things slowed down and we saw an increase in flavours and quality.

Winemaking: The fruit for the 2015 vintage has been sourced from cooler climate Central Victorian vineyards creating a fresh and lean style Chardonnay. The base wine is stainless steel fermented to retain the natural citrus and peach characters and then put through malolactic fermentation to soften the acid and the fruit. The malolactic fermentation is carefully monitored to ensure it progresses to completion adding texture to the palate and pronounced citrus notes.

Tasting Notes: Bold tropical fruit flavours teamed with subtle hints of peach and rockmelon are apparent on the nose and palate.

Food Match: A classic partner to lightly grilled chicken dishes, creamy Italian inspired pasta or a Caesar salad.

*Friendship isn't a big thing
it's a million little things.*

