



2015 Ithaca Chardonnay

Unique in character, classically Nepenthe.

THE NAME

Featured in Homer's The Odyssey. Ithaca is King Odysseus' beloved homeland. His Ithaca provided a beacon to guide him home during his ten year return from the Trojan Wars. The Adelaide Hills is our Ithaca – our home and our constant source of inspiration. Our aim is to craft a wine that reflects the variety, vineyard and vintage, confirming the affinity of Chardonnay with the cool climate of the Hills.

THE VINTAGE

Unseasonably cool and dry during spring gave an early start to the growing season, and the warm summer conditions promoted strong even growth. Dry conditions meant that supplementary irrigation was required earlier than in a "normal" growing season. While warmer than average conditions continued throughout the early part of the growing season there were no periods of extreme heat, consequently vine canopies continued to develop well and conditions for flowering were perfect, resulting in well formed, even bunch development.

Following veraison in mid-January conditions changed from what is normally one of our hottest periods, to one where the temperatures were below average. Mild days and cold nights allowed the fruit to ripen more slowly.

WINEMAKING

Fruit is handpicked in the early hours following sunrise and rapidly transported to the winery. It is then pressed very gently with the juice allowed to settle before racking to barrel. The wine is entirely fermented in French oak barrels at 15 – 25 degrees with approximately 50% new barrels. The wine is aged for 9 months on yeast lees in its original barrel, with regular stirring. Malolactic fermentation is not encouraged. Every barrel is then tasted and classified; those chosen are racked to tank, bentonite fined and clarified. The finished, racked blend may be further lightly fined to improve palate harmony.

Alex Trescowthick – Winemaker

THE WINE

Region: Adelaide Hills

Variety: Chardonnay

Colour: Pale straw

Bouquet: The nose is powerful and complex with pure fruit characters of white nectarine and lemon blossom complemented by complex secondary aromatics of nutty oak.

Palate: Generous palate weight. Flavours of white nectarine and are complemented by more secondary characters of oak and lees. Exceptional length and good natural acidity

Alcohol: 13.5 %

Cellaring: 4-6 years, with age the wine will continue to soften building in body, texture and complexity.

Serving suggestion: Perfect with a traditional roast chicken or roast pork with apple sauce. Also good with chicken risotto, rich seafood dishes or a mild cheddar cheese.

