

# Chardonnay 2015

Region	Goulburn Valley, Australia
Varietal	Chardonnay
Alcohol	14%
Acid	6.2 g/L
pH	3.35

*Best Consumed* 2017 – 2020

## *Viticulture / Winemaking*

This wine was crafted from 100% Chardonnay grapes, sourced from our vineyards in the Goulburn Valley. Grapes were picked and crushed to retain their fresh, varietal flavours. The juice was then divided into select parcels. Each parcel underwent a different treatment such as malolactic fermentation; fermentation and time with French oak; or spending an extended period on yeast lees. Each treatment resulted in an individually flavoured parcel of wine, and the unique character and personality of the final blend is a result of the special handling of these separate parcels.

## *Harvest Notes*

The challenges that each harvest brings never cease to amaze. Just when you think you have an understanding of what's going on, another season hits bringing with it yet another challenge and a completely new scenario. In 2015 there was little rain and warm temperatures, leading to fast ripening, early in the season. Once temperatures cooled, things slowed down and there was an increase in flavour and quality.

## *Wine Description*

Lovely, varietal honeydew melon and peach fruit characters all working in symmetry along side the toasty French and American oak. A stylish, elegant and balanced wine sure to impress.

## *Food Recommendations*

A wonderful accompaniment to char-grilled seafood or light salads.



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Cuttings, eighteen to twenty inches,  
for the Tabilk Vineyard Company.  
Offers, stating sorts (guaranteed)  
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