



Proudly celebrating a Chinese Tasmanian collaboration to produce world class wines from the Coal River's ancient soils.

Planted in 2000 in the Coal River Valley in Southern Tasmania, Nocton Vineyard sits on ancient layered soils of Jurassic black cracking clays over limestone. In only 40 years, this area has become firmly established as one of Australia's prestige cool climate wine regions and Nocton, as one of the most significant vineyard sites in the valley, is proud to be a part of that tradition.

2015 Nocton Vineyard Estate Chardonnay

Notes

Variety	100% Chardonnay				
Method	Cool ferments/part lees/part clean juice				
Oak	15% Old				
Alc	14.0	pH	3.27	TA	6.7

Tasting Note

2015 was another modestly yielding year which, particularly for our chardonnays, produced good flavour intensity. Bright green/gold in colour, there's stone fruit and rock melon and all the usual cool climate Chardonnay characteristics on the nose. But there is also a savoury note; an organic richness, that adds significant depth. The palate is loaded with peaches and cream, perhaps a touch of mushroom and great length.

Winemaking

Layers of flavour and texture are built up by part fermenting in old oak (15%,) partial lees contact and part pristine juice. The wine is then bottled in September to retain freshness.

Food

The combination of freshness and creaminess lends itself perfectly to a bowl of seafood chowder or maybe that old classic, chicken with peaches.

