



Bethany[®]
WINES *of* BAROSSA

THE SCHRAPPEL FAMILY HAVE
BEEN TILLING THE SOIL IN
THEIR BAROSSA VINEYARDS
FOR OVER 160 YEARS.

first village

CHARDONNAY

BAROSSA & EDEN VALLEY / 2017

TASTING NOTES

Straw gold with a green hue. Subtle nose of white peach, apples and honeyed floral character. Lovely structured palate with tight acid swirling through the generous stone and orchard fruits, richness and a subtle background hint of French oak add complexity and weight to a long, lingering finish.

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. 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

During the 2017 vintage a combination of a wet winter and spring followed by a cooler than average growing season has led to a stand out year for Chardonnay. Bright, lean citrus aromatics along with tight natural acidity are the markers for this variety in 2017.

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.

REGION

Barossa Valley
Eden Valley

BLEND

Chardonnay 100%

ACIDITY

6.3 g/L

PH

3.41

ALCOHOL / VOLUME

12.50 %

RESIDUAL SUGAR

<1.0 g/L

WINEMAKER

Alex MacClelland

AWARDS

