

ARCHANGEL

CHARDONNAY 2015

Fragrant aromas of stonefruit, melon and spice entwined with a touch of spice, butterscotch, biscuit and toast. The palate is dry with ripe peach, nectarine and citrus. A focused wine that has a nice line of acidity that leaves a lasting impression - A delicious wine and an elegant expression of the Archangel terroir.

Peter Bartle – Winemaker

WINEMAKING NOTES

The fruit was hand harvested and crushed to press for a period of skin contact before being pressed to tank. The juice was transferred to French oak barriques to undergo fermentation in barrel. The wine was aged in oak for 9 months, of which approximately 25% was new oak. During this time the malo-lactic fermentation was completed and the wine was regularly lees stirred.

TECHNICAL NOTES

- Clone UCD15
- 100% Chardonnay
- Hand Harvested on 9 April 2015
- Bottled 17 June 2016
- 14.5% Alcohol
- Approximately 200 cases produced