



MERE ET FILS

2017 Adelaide Hills Chardonnay

Grab

We have here un vin restrained, sophisticated, fabrique belgique.

Spiel

This petit Chardonnay was picked à main and then pressed avec les whole bunches. Ne pas de SO2 and toutes les solides dans this barrel fermentation sauvage – ne pas de yeast added! The oak is tête de hog Français, naturellement mon colonel, then six months stirring avec les lees. We have here un vin restrained, sophisticated, fabrique belgique.

Colour

Mid straw

Bouquet

Apples and pears, rock melon, smoky oak, cashew, complex

Palate

Tarte aux pommes with hints of almond, biscuit, on a tight, textured palate.

Grub Match

Pate de fois gras, bonnet de douche

Cellaring

Drink up!

Vintage

In stark contrast to the previous year, the growing season started in the middle of a wet year. Annual rainfall was 150% of the long term average, with winter rainfall at 143% and spring rainfall at 198%. The resulting wet soils, combined with a cooler than average spring and early summer meant the vines grew slowly but healthily, and flowering/set was good. With few heat spikes in January and some timely rain events in February, March heralded the beginning of an Indian summer that lasted through to late April. All these conditions lead to slow, but perfect ripening and a vintage reminiscent of 2002. 2017 may be a prime vintage in both senses of the word

Vineyard

Simon's vineyard is near Woodside in the central Adelaide Hills - 400m above sea level on clay with shale and quartz.

Vinification

The fruit is crushed as soon as it arrives at the winery and the juice drained off immediately to tank (50%) and French oak puncheons (50%). Fermented by indigenous yeast strains to dryness, and matured sur lie with weekly batonnage for 6 months. This wine was filtered and bottled in December 2017.

