

MERE ET FILS

2018 Adelaide Hills Chardonnay



Grab

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

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 belge.

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

The growing season pulled out of the station with winter rainfall around 10% higher than average. A dry spring combined with a warmer than average October and November meant the vine canopies grew quickly, and led to a good flowering and set. January and February were warm and dry, with a series of heat events slowing down the pace of ripening. Similar to 2017, March signalled the start of an Indian summer that lasted through into April. These perfect ripening conditions allowed us to pick all our blocks at the optimum point, and the resulting wines look the business. 2018 may rank with the best of the decade - 2010, 2012, 2015, 2016. All aboard!

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 (75%) and French oak puncheons (25%). 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 2018.

