

Mere et Fils

2010 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 *dix* months stirring avec les lees. We have here *un vin* restrained, sophisticated, *fabrique belge*.

Colour

Mid straw

Bouquet

Peach, smoky oak, cashew, cordite, oeuf, complex

Palate

Tarte aux peches with hints of almond, biscuit and marzipan on a full, textured palate, tightened by sexy, grainy oak.

Grub Match

Pate de fois gras, bonnet de douche

Cellaring

Drink up!

Vintage

We received some of the best winter rains for five years that refilled soil profiles and replenished empty irrigation dams. Hooray! But an unseasonal seven day burst of hot weather in early November during flowering, reduced fruit-set and led to variable yields. Boo! Weather conditions through the ripening months of February and March were ideal with warm sunny days and relatively cool nights. Hooray! Although rain events in April kept us on our toes. Boo! So the 10 vintage 'wasn't all beer and skittles'. The variable ripening made it tough to decide when to pick, but experience and sorcery got us through, resulting in some solid booze in the winery. Hooray!

Vineyard

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

Hamish's vineyard is in the famed Piccadilly Valley in the central Adelaide Hills – 550m above sea level on clay over limestone.

Vinification

The hand picked fruit is whole bunch pressed as soon as it arrives at the winery and the free run juice drained off immediately to tank and 100% new French oak hogsheads. Fermented by indigenous yeast strains to dryness, sulphur dioxide was added only after the wine matured sur lie with weekly batonnage for 10 months. This wine was filtered and bottled in February 2011.

