

Mere et Fils

2012 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

Apples and pears, smoky oak, cashew, cordite, oeuf, complex

Palate

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

Grub Match

Pate de fois gras, bonnet de douche

Cellaring

Drink up!

Vintage

A tale of hope and glory. Good rains throughout much of 2011 setup vineyards with good soil and vine health going into the growing season. Warmer and drier conditions through October and November followed, which led to strong and healthy shoot growth, and by December, below average crops were evident due to less and smaller bunches. We were full of hope. January and February were characteristically dry, but continued the trend of below-average temperatures. There was a rain event in early March, however it didn't cause any disease issues, and actually refreshed many vineyards and allowed them to ripen steadily. Not surprisingly the cool ripening conditions delivered fruit with intense aromas and flavours, and allowed every site to show its full potential and individuality in the resulting wines. 2012 was a privileged vintage. After the mother of all harvests the previous year, we were rewarded with outstanding quality across all varieties, whilst working with old friends (TSW and JP) in our new 'Home of the Brave' winery.

It will sit among the greatest vintages, perhaps the most glorious!

Truly blessed and thankful.

Vineyard

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

Vince'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 6 months. This wine was filtered and bottled in September 2012.

