

Mere et Fils

2013 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, 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

Following a 'champagne' vintage like 2012, it was always going to be a hangover year. Low winter and spring rainfall led to variable vine growth. Soil moisture monitoring and irrigation proved to be vital in one of the driest seasons on record. The dry conditions led to a poor fruit set, and a heat spell in early February brought on vintage quickly. There was no time for hangovers now, as the excitement of harvest kicked in. With most of the action over by the end of March, it was clear to see that the dry season and low yields had produced some exuberant wines reminiscent of 2008. 2013 was a fun and frantic vintage producing equally exciting wines!

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 free run juice drained off immediately to tank and 100% new French oak hogsheads. 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 2013.

