

Mere et Fils

2014 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

'A game of two halves' was the story of vintage. Above average winter and spring rainfall led to good vine growth, but a windy spring and some unseasonal frost events resulted in a poor fruit set and potentially low yields. Heat events in January brought on vintage quickly, but the 'mother of all handbrakes' was applied in mid February with 100-150mm of rain. This and the following cool weather in March/April gave the reds the perfect hang time. It's a funny old game, and this vintage of two halves is still under analysis, but a cool season overall and low yields has produced some wines of real finesse that are already showing poise and distinction, reminiscent of 2010.

He shoots! He scores!

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 (70%) and French oak hogsheads (30%). 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 2014.

