

MERE ET FILS

2015 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 condensed vintage with full fat flavour! A warmer than usual spring led to an early, yet even flowering and fruit set. Together with a dry season, this led to an early start to vintage despite mild conditions and welcome rainfall in January. With harvest progressing quickly, it was clear that yields were variable, but the wines showed full flavours. Low yielding BV Shiraz was rich, 'modern classical' and MV Cab was varietal and structured (reminiscent of 2005). Yields were up in Garnacha, Monastrell, EV Shiraz and Adelaide Hills, and thus looked less primary, more savoury, with good acid (reminiscent of 2002). So the upshot is we've almost got two vintages in one, with some diverse, full flavoured wines. Lap it up!

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 hogsheads (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 2015.

