

# MERE ET FILS

## 2016 Adelaide Hills Chardonnay

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### 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 SO<sub>2</sub> 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! Déjà vu?! A warmer than usual spring and early summer led to quick healthy growth and a good fruit set. Together with a dry season, this led to an early start to vintage despite mild conditions and welcome rainfall in January. As a result, although harvest progressed quickly, phenology kept pace with sugar levels, leading to full flavoured wines with good acidity and ripe tannins. The hallmark of the vintage is its consistency across the board (reminiscent of 2012). A fantastic follow up to 2015. Same same but different!

### 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 puncheons (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 November 2016.

