



# PLANTAGENET

## GREAT SOUTHERN CHARDONNAY 2007

### **VINEYARDS:**

Fruit is sourced from our lowest yielding Rocky Horror and Wyjup vineyards that are predominantly planted with the gig gin clone of Chardonnay. This clone produces a high level of 'hen and chicken' bunches that provides a more intense flavour spectrum and higher natural acidity. A small amount was also sourced from Dunhelm vineyard in Denmark.

### **VINTAGE COMMENTS:**

A dry year characterized by moderate vine growth and yield; a welcome mild spring led into quite a warm early summer but by late February hot conditions prevailed till cooling rains mid March helped what fruit was still left to harvest. One of the shortest vintages on record.

Harvest occurred between the 27<sup>th</sup> February to the 3<sup>rd</sup> March with sugar levels ranging from 23.2 brix to 24.5 brix and total acid between 8.1g/L and 7.5g/L. Very low yields, around 3 tonne/hectare contributed to the speedy ripening.

### **WINEMAKING:**

The Chardonnay is handpicked and whole bunch pressed. Whole bunch pressing produces clean clear juice as well as minimizing phenolic extraction thus reducing bitterness. Without any further settling, juice is simply transferred to barrel to await for our indigenous yeast strains to start fermenting. This produces greater complexity and a richer palate texture than would normally be seen with commercial yeast strains. We also avoid malo lactic fermentation to retain the purity of the fruit and fresh bright acidity.

We use just 25% new oak with the balance one to four year old barrels of the finest grained oak. This combined with lees stirring for the first three months provides a creamy texture which enhances the integration of the oak with the delicate cool climate fruit characters we see from Great Southern fruit.

After 9 months in oak, each barrel is tasted and assessed and blended if it makes the grade. The wine is lightly fined with skim milk, filtered and bottled in February and released after four months in bottle allowing some time for further integration to occur.

### **TASTING NOTES:**

A lovely array of lemon fruit flavours, quince and melon in harmony with the winemaking derived characters that have imparted a creamy, vanilla custard note with a dash almond meal. The bouquet evolves with time in the glass providing further interest.

A supple, lithe palate with a fine core of acid running the length of the palate with loads of mouth filling winemaking flavours, adding extra dimension to the vibrant fruit notes. A harmonious wine with a clean finish and delicious lingering flavours.

### **TECHNICAL DETAILS :**

13.8% v/v alcohol, 6.7 g/L total acidity, pH 3.31, 1.2g/L Residual sugar

### **CELLAR POTENTIAL:**

Drinking very nicely now but I'm sure will reward patience for at least five years.