



PROJECT COMPANY CHARDONNAY 2015

Shed Block Vineyard is located in the cool climate Piccadilly Valley sub-region of the Adelaide Hills. It is often used as a component to go into our Petaluma Piccadilly Valley Chardonnay.

This year we kept a portion of this hand-picked vineyard aside and decided to whole bunch press it. The idea from the outset was minimal intervention and to really maintain pure expression of the vineyard and get it into a bottle.

After whole bunch pressing the fruit the juice was held in a stainless steel tank to cold settle for 7 days. We then racked the juice off its lees and inoculated the tank with yeast. The ferment was then run straight to barrel. We chose to use a

combination of old and new French oak and also included a 3rd use puncheon in the mix. This way when it came to blending we had a range of different barrel components to work with.

Once primary fermentation was completed sulfur dioxide was added to stop malo-lactic fermentation from proceeding. This was to stop the malic acid that naturally occurs in the wine from converting to lactic acid. This leaves us with a racier acid line freshness to the palate.

After spending 9 months in barrels on gross yeast lees, we carried out blending trials to get the best possible balance of oak, acid, tannins and fruit. The wine was then racked to a small stainless

steel tank and held very cold to cold stabilise the wine. The wine was then bottled in early December 2015.

Austere aromas of lemon sherbet and white flowers are followed by hints of toasted oak and flint. A steely palate with crisp green apples and a textured acid line persists right through to the back of the mouth.

Amy Hickling

ABV%	14.2
TA g/L	8.1
pH	3.19
Dry Scale	1.5