

2016 PETIT LOT CHARDONNAY

Each wine within a vintage has a story, our Petit Lot labels tell that story.



THE STORY

We firmly believe that you can only make true terroir based wines if the production of the grape and wine is from the same hands, from a person who is in tune with and respectful of the land on which they farm.

One thing we have always loved about our farm is the abundance and diversity of flora and fauna. Our Petit Lot Chardonnay labels are going to feature different flora that we find on our little farm.

The grass featured on our third Petit Lot Chardonnay is wild oats, one of the self seeded grasses that Chris manages each year to ensure re-germination that forms an integral part of the cover crop for the vineyard. Once the cover crop has self seeded Chris mulches in between the rows leaving the crop as green manure each year.

The Petit Lot Chardonnay was born out of the desire to celebrate different clones of one of our favourite varieties and showcase how much they can vary depending on the terroir.

THE VINEYARD

The percentage of each clone of Chardonnay that make up this wine differs from year to year, but it is more about showcasing the clones that excelled, their fine elegance and fruit purity. Our four clones of Chardonnay are planted in two separate blocks on the Estate.

The front block has a North South orientation, with the soil being more of a red karri loam heading down to clay and gravel over a granite bedrock. The intensity of the fruit characters from this block is outstanding. The back block has an East West orientation but here the soil is rich clay and quartz with the granite bedrock much closer to the surface. We find that these clones have an extended ripening period, pick up the minerality from the soil and hold their natural acid very well.

All of the vines are cane pruned each year ensuring the fruit and vine are balanced and the fruit is either exposed to the sun or shaded, depending upon the year and what Chris is looking to achieve with that particular clone and block.

THE WINE

This wine is produced in a manner ensuring that the precise, pure fruit is the focus in this elegant but powerful style.

Colour: Brilliant pale straw.

Bouquet: Perfumed white flowers, ripe stone fruit and smoky gun flint.

Palate: Layered and textured, notes of grapefruit, lemon pith, mineral intertwine with rich, ripe stone fruit, toasted brioche and delicate oak.