

# ARCHANGEL

## CHARDONNAY 2012

Elegance and finesse characterizes this inaugural release Chardonnay 2012. Displaying beautiful aromas of peaches and floral notes, with hints of spice, biscuit and butterscotch that echo through to the mid-palate. A seamless, medium-bodied wine with creamy, rounded mouthfeel and a long, lingering finish.

*Peter Bartle – Winemaker*

## VINTAGE SUMMARY

The 2012 growing season began with a cool, wet spring. Some hot days prevailed from mid-December through January with intermittent rain events. Early autumn saw cooler and wetter weather than normal. The rain posed no threat and the vines remained in excellent condition. The few weeks leading up to harvest saw warmer, balmy days, seeing sugar levels in the grapes increase, creating a sense of urgency for the fruit to be picked. Determined to harvest at optimum ripening, the Archangel team worked long and hard to get the fruit to the winery. The grapes harvested were pristine, expressing rich varietal characteristics. Harvest began on 4 April and was completed on 15 April.

## WINEMAKING NOTES

The fruit was hand harvested and was whole bunch pressed to tank. The juice was inoculated with selected wine yeast and then transferred to 6 French oak barriques to undergo fermentation in barrel. The wine was aged in oak for 9 months, of which approximately 33% was new oak. During this time the malo-lactic fermentation was completed and the wine was regularly lees stirred.



## TECHNICAL NOTES

- ◆ Clone: UCD15
- ◆ 100% Chardonnay
- ◆ Harvested on 15 April 2012
- ◆ Bottled on 28 March 2013
- ◆ 14% Alcohol

PRODUCTION LIMITED TO 130 CASES