

# ARCHANGEL

## CHARDONNAY 2013

Enticing aromas of peach and nectarine are interlaced with hints of buttery, toasty oak and vanilla flavours. A medium bodied wine with a balanced acidity that carries through to a long, lingering finish. The 2013 Chardonnay is a graceful and distinctive wine that is easy to pair with a wide variety of food.

*Peter Bartle – Winemaker*

## VINTAGE SUMMARY

Reflection invites us to pause and take stock. One thing we have learnt is that there are things in life you can control and others you can't and worrying does not serve any purpose. What does help though, is having faith that something good will eventually come round.

Spring started with mild weather and no real dramas. Midway through, a few sleepless nights saw us keeping a close vigil on temperatures. We progressed through budburst and the young shoots were showing signs of promise. A cold snap in early November and our efforts to hold back the falling temperatures were unsuccessful. With the loss of the inversion layer and no warm air to pull down, we succumbed to Mother Nature and lost fifteen percent of our crop.

But as said, things have a way of coming round. The rest of the season was sublime. The vineyard flourished, the canopies remained healthy and the fruit we harvested (although down in volume) was the most intense in colour and flavour we had ever experienced.

## WINEMAKING NOTES

The fruit was hand harvested and whole bunch pressed to tank. The juice was inoculated with selected wine yeast and then transferred to 7 French oak barriques to undergo fermentation in barrel. The wine was aged in oak for 8 months, of which approximately 28% 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 11 April 2013
- ◆ Bottled on 28 February 2014
- ◆ 14% Alcohol