

ARCHANGEL

CHARDONNAY 2014

A distinctive wine that opens up with lifted aromas of ripe peach, melon and delicate floral notes with hints of nutty oak. Flavours of sweet, stone fruit continue on the palate with undertones of butterscotch and a touch of spice.

Peter Bartle – Winemaker

VINTAGE SUMMARY

The beauty of owning a single vineyard estate is that the wine it produces speaks of a 'place and time'. In any given vintage we never know how Mother Nature will treat us. What we do know is – no two vintages are the same!

The 2014 growing season began with cooler, wetter weather. A few frost events in October had us nervously keeping night vigil - watching and hoping the wind machines would do their bit. Unusually warm weather in November advanced the flowering a little earlier than usual but at the same time gifted us with a good even fruit set and a promise of an excellent vintage. Our meticulous approach to managing the crop levels is both an art and science – We monitor our yields carefully to ensure the right balance of fruit to canopy is achieved, whilst at the same time ensuring the vines and soils remain in good health.

The 2014 harvest resulted in showcasing wines that are elegant, balanced and show purity of fruit with bright focused flavours. Harvest commenced on 26 March and finished on 12 April.

WINEMAKING NOTES

The fruit was hand harvested at 24.6 brix and was whole bunch pressed to tank. The juice was inoculated with a selected wine yeast and then transferred to 9 French oak barriques to undergo fermentation in barrel. The wine was aged in oak for 9 months of which approximately 25% was new oak. During this time the malo-lactic fermentation was completed and the wine was regularly lees stirred.



TECHNICAL NOTES

- ◆ Clone: UCD 15
- ◆ 100% Chardonnay
- ◆ Harvested 7 April 2014
- ◆ Bottled on 26 February 2015
- ◆ 14% Alcohol

PRODUCTION LIMITED TO 180 CASES