

# 2014 ESTATE GROWN CHARDONNAY

Yarra Valley, Bilbul



## PRODUCER PROFILE

Estate owned by: De Bortoli family

Winemaker: Steve Webber

Estate founded: 1928

Region: Bilbul NSW, Australia



## COMPOSITION

Chardonnay 100%

## VINEYARDS

The Yarra Valley is one of Australia's coolest regions with elevation varying from 1969 inches to 15748 inches. Rainfall is winter/spring dominant, with the summer relatively cool, dry and humid. The traditional grape growing areas on the northern side of the valley are grey to grey-brown in color on the surface and range from loamy sand to clay loam in consistency with red-brown clay subsoils, frequently impregnated with rock. The other major soil type is the immensely deep and fertile red volcanic soil on the southern side of the valley. The continental cool climate and the variation in altitude and soil types in this hilly region creates differences in climates and exposure, which allows several varieties to excel. One of Australia's most historic wine regions.

## WINEMAKING

All vineyards are vinified and matured separately. Grapes are hand picked, pressed and allowed to settle overnight. The juice is then racked to older French oak casks (225L, 500L and 5700L) where it undergoes fermentation and maturation. The casks are racked to tank and bottled in late December.

## TASTING NOTES

Light straw with a green edge. Bright, complex, hints of grapefruit, hazelnut, subtle oak aromas. Fine, minerally, textural, drying phenolics, creamy flavours. The wine will continue to develop complexity and interest with good cellaring for five to eight years. Wine style: Dry style, textural, food wine.

## FOOD PAIRING

These more full bodied styles match well with: creamy pasta, such as cream sauces; and mushroom risotto. Grilled chicken and chicken caesar salad, and hard cheeses, like parmesan, roumano and vintage gouda.

## Technical data

Alcohol: 13% | pH: 3,28 | Residual Sugar: 1,6 g/l | Total acidity: 6,0 g/l