

2014 RR CHARDONNAY

Yarra Valley, Bilbul



PRODUCER PROFILE

Estate owned by: De Bortoli family

Winemaker: Steve Webber

Estate founded: 1928

Region: Bilbul NSW, Australia



COMPOSITION

Chardonnay 99%

VINEYARDS

The Yarra Valley is one of Australia's coolest regions with elevation varying from 50 meters 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

Fruit for this blend is grown mainly in the Dixons Creek, Tarrawarra and Yarra Glen sections with a small amount of upper Yarrafruit. The grapes are machine harvested in the cool of night, crushed and pressed to extract some good phenolics for texture and minerality. The juice is fermented in a combination of cask and tank. The lees are stirred regularly until spring for complexity and creaminess.

TASTING NOTES

Medium straw colour with green edges. Elegant lively florals, white flowers and nuance of nougat. Brioche-like fruit with hazelnut and white peach. Soft creamy flavours with balanced acidity and texture. Enjoy now or cellar up to five years. Wine style: Dry / Medium Bodied

FOOD PAIRING

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

Technical data

Alcohol: 12.5% | pH: 3,25 | Residual Sugar: 3g/l | Total acidity: 6,5g/l