



Wicks
E S T A T E

2014 CHARDONNAY



INTRODUCTION

Chardonnay is ideally suited to the *terrior* of the Adelaide Hills Wine Region, and is a variety that has the ability to reflect site and vintage influences. Our Chardonnay block was shoot thinned and leaf plucked ensuring best possible fruit quality was obtained. Cold and windy conditions in late November and December followed, resulting in the poorest fruit set in years and miniscule a yield. Once in the winery the juice was fermented and matured in a select range of French barriques.

A modern expression of Cool Climate Chardonnay showing an elegant balance between fruit flavours and subtle savoury complexities.

VITICULTURE

100% Adelaide Hills, South Australia
Burgundian Clones
Single Vineyard
Estate Grown

VINIFICATION

Harvested on 14th of March, the fruit was chilled and then gently pressed in our airbag press. Once settled for 12 hours, the slightly cloudy juice was transferred directly into a blend of new and seasoned French Oak barriques, where it was allowed to warm prior to inoculation with our desired yeast strain. We further experimented with a range of juice clarity levels by adding back varying amounts of solids, which aid the development of texture and complexity. On completion of primary fermentation the barrels were stirred weekly with the new barrels completing malolactic fermentation. All barrels were matured for a further nine months prior to final blending.

MATURATION/BOTTLING

Bottled under a Screw Cap Closure to ensure freshness and product consistency.

CELLARING

This fine Chardonnay will drink beautifully whilst young, yet has the capacity to age and develop gracefully in the cellar.

TECHNICAL DATA

12.3 % alc
TA 6.92
pH 3.39
R.S. 0.6 g/L

Wicks Estate Wines Pty Ltd
Telephone: +61 8 8212 0004
Facsimile: +61 8 8212 0007
Email: info@wicksestate.com.au

