



Wicks
E S T A T E

2015 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. 2015 provided ideal ripening conditions and the light crop was picked on March 1st. The two Dijon clones were harvested separately, and once in pressed in the winery, the cloudy juice was racked into a range of new and seasoned French barriques. The barrels were allowed to warm slowly and fermentation was initiated by wild/indigenous yeast strains. The wines were then matured on lees for a further eight months prior to final blending.

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 the 1st of March, the fruit was chilled and then gently pressed in our airbag press. Settled overnight, the slightly cloudy juice was transferred directly into a blend of new and seasoned French Oak barriques, where it was allowed to gently warm prior to fermentation. 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 for the first 8 weeks, with the new barrels completing malolactic fermentation. All barrels were matured for a further eight 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 7.03
pH 3.43
R.S. 0.4 g/L

