

WICKS

ESTATE

2018 CHARDONNAY

ADELAIDE HILLS



VINEYARD

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. The 2018 vintage started slowly yet provided ideal ripening conditions and the light crop was picked on March 11th. 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 conducted by wild/indigenous yeast. 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.

WINEMAKING

Harvested on the 11th 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, and fermented wild, aiding the development of texture and complexity. On completion of primary fermentation the barrels were stirred sparingly over the first 8 weeks, and a select few barrels went through partial malolactic fermentation. All barrels were matured for a further nine months prior to final blending.

TASTING NOTES

COLOUR	Bright pale straw.
AROMA	Lifted aromas of citrus and white peach with complex mealy, buttery notes and toasty new oak.
FLAVOUR	The palate is fully-worked yet seamless and elegant with layers of white peach, orange blossom, butterscotch and almond, stunning, vibrant cool climate acidity and quality oak in support.
CELLAR POTENTIAL	This fine Chardonnay will drink beautifully whilst young, yet has the capacity to age and develop gracefully in the cellar
TECHNICAL DATA	Alcohol vol: 12.5% Total Acidity: 7.7 g/L pH: 3.33

HAVE IT WITH ...

Tray baked cod with lemon and fennel.

