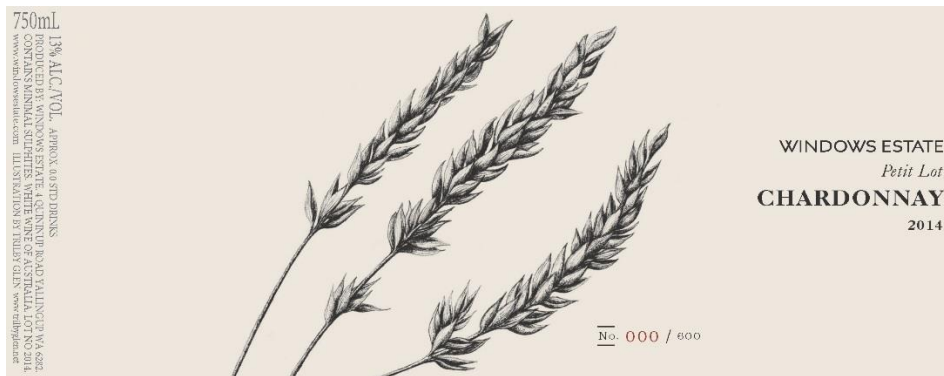


2014 PETIT LOT CHARDONNAY

Each wine within a vintage has a story, our Petit Lot labels tell that story.



THE STORY

We firmly believe that you can only make true terroir based wines if the production of the grape and wine is from the same hands, from a person who is in tune with and respectful of the land on which they farm.

One thing we have always loved about our farm is the abundance and diversity of flora and fauna. Our Petit Lot Chardonnay labels are going to feature different flora that we are lucky enough to have on the property.

The grass featured on our first Petit Lot Chardonnay is one of the grasses that grows in the Chardonnay blocks. Simple farming techniques that Chris follows ensure that each year these grasses self-seed which has a beneficial flow on effect to the health of the soils.

The Petit Lot Chardonnay was born out of the desire to celebrate different clones of one of our favourite varieties and showcase how much they can vary depending on the terroir.

THE VINEYARD

The percentage of each clone of Chardonnay that make up this wine differs from year to year, but it is more about showcasing the Dijon clones, their fine elegance and fruit purity. Our four clones of Chardonnay are planted in two separate blocks on the Estate.

The front block has a North South orientation, with the soil being more of a red karri loam heading down to clay and gravel over a granite bedrock. The intensity of the fruit characters from this block is outstanding. The back block has an East West orientation but here the soil is rich clay and quartz with the granite bedrock much closer to the surface. We find that these clones have an extended ripening period, pick up the minerality from the soil and hold their natural acid very well.

All of the vines are cane pruned each year ensuring the fruit and vine are balanced and the fruit is either exposed to the sun or shaded, depending upon the year and what Chris is looking to achieve with that particular clone and block.

THE WINE

The focus with this wine was showcasing the purity of fruit and allowing the expressive minerality to shine.

Colour: Brilliant pale straw.

Nose: The bouquet playfully pairs nutty oak and toasty characters with delicate stone fruit, citrus and grapefruit aromas which are complemented by a mere hint of exotic curry leave.

Palate: On the palate, the intensity of the varietal fruit has all but soaked up the new oak. Power and texture are part of the story as much as finesse and elegance. The wine's fruit purity and the precision on the finish are both astounding.