



2016 BLACK LABEL CHARDONNAY

Tasting Note

This is a Chardonnay that whispers rather than shouts. Its elegant, textural mouth-feel from partial barrel fermentation is balanced by hints of bright nectarine and citrus, and a crisp line of acidity. Give it a moment and its subtle notes of toasted brioche and delicate perfume emerge, adding further depth and complexity. Effortlessly stylish and tantalisingly restrained – a modern rendition of a classic varietal.

Varietal: Chardonnay
Vintage: 2016
Region: Adelaide Hills
ALC/VOL: 13.5%
Winemaker: Peter Leske

The Vineyard

Our white wines are all made in the cooler climate of the beautiful Adelaide Hills. Fruit for our elegant Chardonnay is sourced from two vineyard sites, an elevated single block near Lenswood and an extremely steep east facing vineyard in Ashton. Combining fruit from the two sites allows us to achieve perfect balance and a pure expression of cool-climate Chardonnay.

Winemaking Notes

Peter's winemaking reflects our desire to create an elegant, contemporary style of Chardonnay. Approximately 75% of the wine was barrel fermented (10% new), while the balance remained in tank to give a burst of freshness to the final blend. Extended lees contact adds complexity and richness to the intense primary fruit flavours.

Vintage Overview

After the earliest vintage on record in 2015, 2016 came even earlier – not by much, but enough to increase the pressure on us in the vineyard and winery alike as we moved swiftly to pick before the fruit moved outside the narrow window of perfect ripeness. Rain in late January was a welcome relief from a relatively dry winter and spring and helped to produce good yields with no negative impact on quality.

Accolades & Reviews

N/A - NEW

