

CHARDONNAY

2015



HARVEST

A small parcel of carefully tended vines of Chardonnay fruit was harvested from the Tolley Vineyard in Woodside on the 1st March 2015.

WINEMAKING

Hand picked grapes were gently whole pressed to seasoned French oak barrels using free-run juice only. A high solids, wild fermentation followed, giving the wine texture and complexity. The wine then underwent Malo-lactic fermentation with weekly batonage (stirring) for 6 months before bottling.

CHARACTER

Strongly aromatic with hints of stone fruit, cashew and spice. A full bodied style with subtle and restrained oak.

RELEASE DATE

September 2015

ALCOHOL

12.5% alc/vol

SCREW CAP

Ensuring freshness and longevity.

Join Simon and his family in realising their dream and date with destiny! Simon Tolley; Viticulturist