

CRAFTED IN THE BAROSSA SINCE 1979.

2017 HILL & VALLEY EDEN VALLEY CHARDONNAY

Our Hill & Valley wines showcase the great diversity of the regions surrounding the winery. From the cooler Adelaide Hills to the elevated Eden Valley vineyards to those situated on the Barossa Valley floor, these ancient soils provide the base for great wines that speak of their origins.

The grapes for this Chardonnay were sourced from select premium growers vineyards in Eden Valley. Perched atop the Eastern Barossa Ranges, the Eden Valley is a cool climate area with steep slopes and lean rocky soils — ideal growing conditions for early ripening Chardonnay, preserving its youth and elegance. Careful winemaking and barrel maturation have produced a powerful wine with refined lemon notes, a somewhat honeyed texture and balanced crisp and refreshing acidity.



Winemaker's Note

This Chardonnay shows a pale straw green colour and offers aromas of flint, cashew and ripe melon fruits. The palate is lush and soft with plenty of white nectarine, lemon rind and lightly toasted notes. The finish is incredibly long with wonderful tension. Beautifully drinking now, or can be cellared until 2024.



Nigel Westblade, Chief Winemaker

Vintage

Above-average Winter and Spring rainfall offered the vines in the Eden Valley healthy soil moisture for the growing season. This set up the Chardonnay vineyards perfectly, with mild days and cool nights developing healthy crops and extra hang time for the fruit. This allowed for superb flavour development and an exceptional vintage for Eden Valley Chardonnay.

Vineyards

The grapes were grown by a small number of growers in the cooler climate high hills of the Eden Valley.

Winemaking & Barrel Ageing

40% of the wine was fermented in new 300L French oak hogsheads. Once primary fermentation in barrel was completed, the wine underwent malolactic fermentation followed by regular lees stirring and topping for a total of 8 months in barrel. The remaining 60% underwent cool fermentation in tank, where it was held on its yeast lees for 8 months prior to blending with the oak portion.

Enjoy

This Chardonnay is perfect with light and delicatated foods, such as sashimi or lightly cooked shellfish like crab and prawns or steamed and grilled fish.

Analysis

Alc/Vol 12.5% TA 6.19g/L pH 3.40 RS 0.87g/L

*Glucose & Fructose

