

LONGVIEW

MACCLESFIELD
CHARDONNAY

2016

TASTING NOTES

A pure expression of fruit quality and vineyard character.

Characteristics of ripe nectarine, white peach and underlying minerality are the hallmarks of our cool climate Adelaide Hills chardonnay. Perfectly integrated French oak used during fermentation adds depth and complexity. The palate is elegant; ripe stone fruit and subtle citrus, finishing crisp and clean with restrained acidity. Enjoy it on its own or with a range of cuisines.

WINEMAKING NOTES

Sorting and selection starts out in our vineyard where only the best bunches are handpicked. Using solely L10V1 Chardonnay clones, the grapes are whole bunch pressed with the juice racked into barrel and fermented using wild yeast for 20 days. 100% fermented in French oak (70% new, 30% second use) with 50% allowed to go through malolactic fermentation. The wine saw lees contact for approximately 3 months and spent a total time of 9 months in oak before light filtering pre-bottling.

ESTATE GROWN



ALCOHOL: 12.5%
RESIDUAL SUGAR: 0.4G/L
PH: 3.37 • TA: 5.06

ADELAIDE HILLS



Approx. 350 Cases
produced date of bottling:
31st of October, 2016.

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