

# 2018 Collection Mornington Peninsula Chardonnay



HANDPICKED™  
WINES

- Warm vintage
- Generous fruit
- Lots going on



## A NOTE FROM THE WINEMAKER

Plenty of ripe fruit and depth with a fresh finish.

## SEASON

There were no major heatwaves in the 2018 season, but it was a warm season overall and the harvest was early. Yields were high, which pleased the accountants but required judicious fruit thinning and careful management for high quality wines. Cool weather and regular rain up until Christmas made a slow start to the season, setting up good ground moisture and vine health. January and February were dry and fairly mild, though the nights were warmer than usual. Fruit reached full ripeness easily and timing of picking was paramount for balancing natural acidity.

## WINEMAKING

A blend of clones Mendoza and P58 from Capella Vineyard and fruit from select Mornington Peninsula vineyards. The fruit was pressed in whole bunches and the juice was fermented in French oak barrels. Three was partial wild ferment and partial malolactic fermentation with regular stirring. The wine was matured in the same barrels, a mix of seasoned and new, for 11 months.

## TASTING NOTE

Layers of citrus and ripe stone fruits with a mineral edge. The wine was fermented and matured in select French oak barrels which adds texture and a touch of creamy depth.

## REGION

Surrounded by ocean the Mornington Peninsula enjoys year-round moderating sea breezes. The region is renowned for its “four seasons in one day”. Spring is notoriously capricious, summers are dry and mild, and autumn is typically a steady season of calm, warm and dry days. A spine of hills runs down the centre of the peninsula and the vineyards at about 200m elevation are around 2°C cooler than those on the lower lands. The lowlands are characterised by clay loams, while the hills have areas of red volcanic soils.



## Food Match

Christmas roast – turkey, pork or chicken; curries with butter and cashew sauces; creamy pasta dishes; on its lonesome shared with a friend while solving the world’s problems.

## Wine Style

Crisp & Refreshing  
Rich & Generous

## Service

TEMPERATURE  
8-13°C

CELLAR POTENTIAL  
Now to 2025

Alc/Vol: 12.8%  
TA: 5.0 g/L  
pH: 3.57  
RS: <1 g/L