



KEW 2007 Late Harvest Chardonnay

Description:

Showing concentrated aromas of orange marmalade and pineapple, this wine has a wonderful textural palate which shows the same flavours. Although made as a sweet dessert style, the fruit flavours are fresh and vibrant, while the finish is long with balanced acid.

Viticulture:

Clone 15 Chardonnay planted as two metre wide rows, two metres between vines, trained as two cane VSP. Predominant soil type is clay loam with pumice sub layers. Cropping levels are vine specific, decided at pruning and again at fruit set. Canopy management aims at maximising air flow, sun exposure and fruit health. The fruit was harvested late in the season, which was dry and warm – favourable for the production of sweet fruit for dessert style wine, although this limited noble rot.

Analyses at harvest; 7 May 2007

Brix: 37
pH: 3.58
TA: 7g/L

Winemaking:

After whole bunch pressing, the juice was carefully fined to remove traces of mustiness from botrytis infection. The wine was fermented in a mature French barrique, to add texture without excessive oak flavours. The ferment naturally terminated leaving 200g/L residual sugar. Although sweet, this wine shows concentrated citrus marmalade characters and balanced acidity.

Analyses at bottling:

pH: 3.6
TA: 9.5g/L
RS: 200g/L
Alc: 11%

Latest Awards:

3.5 Stars Winestate Magazine March-April 2011
Bronze Medal Bragato Wine Awards 2010