



CAVE BLOCK CHARDONNAY 2015

LEMON CURD • ROASTED CASHEWS • CITRUS • NECTARINE

FREE DRAINING SOILS AND STEEP SLOPES RESULTS IN OUR CHARDONNAY VINEYARD PRODUCING LOW YIELDS OF INTENSELY CONCENTRATED FRUIT. A COOL TO MILD SPRING AND EARLY SUMMER, WITH ABOVE AVERAGE RAINFALL, GAVE AVERAGE YIELDS WHICH WERE WELL MATCHED FOR RIPENING WITH A HEALTHY CANOPY. A MILD TO WARM AIR SYSTEM SETTLED OVER TASMANIA JUST PRIOR TO HARVEST IN MARCH AND FOR 3 WEEKS WE EXPERIENCED ONLY BLUE SKIES AND MILD TEMPERATURES, PERFECT FOR FINISHING OFF THE FINAL STAGES OF RIPENING WHILE ALSO MAINTAINING FINE ACID THAT HAD DEVELOPED THROUGH THE COOLER MONTHS.

THE FRUIT WAS METICULOUSLY PICKED BY HAND, BEFORE WHOLE BUNCH PRESSING TO A MIX OF NEW AND OLDER FRENCH OAK BARRIQUES. WINEMAKING INCLUDED A PARCEL OF WILD FERMENTATION, LIGHT LEES CONTACT AND PARTIAL MALOLACTIC FERMENTATION.

DELICATE AROMAS OF LEMON CURD AND PRESERVED CITRUS ARE IMMEDIATELY APPARENT WITH HINTS OF ROASTED CASHEWS AND GROUND RYEGRASS SEED ADDING SOME SOFTER DEPTH AND COMPLEXITY. A FINE ACID PALATE, THAT IS THE HALLMARK OF THE CAVE BLOCK, PROVIDES DRIVE THROUGH THE PALATE WITH MEALY TEXTURE PROVIDING DEPTH AND BALANCE TO VIBRANT CITRUS FRUIT CHARACTERS. THE FINISH IS CLEAN AND LONG WITH LINGERING NOTES OF NECTARINE SKINS AND ROASTED KERNELS.

FOOD MATCH : LEMON AND GINGER MARINATED SCAMPI LINGUINE OR ROASTED CAULIFLOWER AND FREEKAH SALAD WITH LEMON AND SPICED TAHINI DRESSING.

VITAL STATISTICS
HARVEST: 1ST - 20TH APRIL 2015
TOTAL ACIDITY (G/L): 7.2
PH (UNITS): 3.22
TOTAL SO ₂ (MG/L): 105

VEGAN FRIENDLY

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