



## CAVE BLOCK CHARDONNAY 2012

WHITE PETAL • GINGER • STONE FRUITS • FRESH LIME JUICE

FREE DRAINING SOILS AND STEEP SLOPES MEANS OUR CHARDONNAY VINEYARD PRODUCES LOW YIELDS OF INTENSELY CONCENTRATED FRUIT. A COOL SPRING EXTENDED INTO EARLY SUMMER AND RESULTED IN SLOW VINE GROWTH, ALTHOUGH THE WEATHER TURNED BEAUTIFULLY WARM AND DRY LEADING INTO AUTUMN, PROVIDING EXCEPTIONAL RIPENING CONDITIONS.

THE FRUIT WAS HAND-PICKED AND SORTED TO ENSURE OPTIMUM MATURITY. SLOW WHOLE BUNCH PRESSING, TO MINIMISE PHENOLICS, AND NATURAL WILD YEAST FERMENTATION WAS FOLLOWED BY GENTLE RACKING. THE WINE WAS MATURED IN FRENCH OAK BARRELS SOURCED FROM SIX DIFFERENT COOPERAGES. BARREL ROLLING WAS EMPLOYED TO ENSURE LIGHT LEES CONTACT FOR TEXTURE WHILE MALOLACTIC FERMENTATION NATURALLY ADJUSTED ACIDITY FOR BALANCE AND STRUCTURE.

THE WINE HAS A BRIGHT, LIGHT STRAW COLOUR AND AN AROMA OF FRESH CUT NECTARINES, WHITE PETAL, GINGER AND HINTS OF CORIANDER SEED AND FIVE SPICE. POWERFUL STONE FRUITS ARE IMMEDIATELY APPARENT ON THE PALATE WITH FRESH LIME JUICE ACIDITY GIVING A LINIER DRIVE. SUBTLE COMPLEX SPICES FROM THE FRENCH OAK AND A MEALY TEXTURE ASSIST IN HARMONISING THE FRUIT AND THIS BUILDS WITH TIME AFTER OPENING.

FOOD MATCH : FRESHLY SHUCKED OYSTERS

VITAL STATISTICS
HARVEST: 4TH - 18TH APRIL 2012
TOTAL ACIDITY (G/L): 6.6
PH (UNITS): 3.21
TOTAL SO <sub>2</sub> (MG/L): 110

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