



CAVE BLOCK CHARDONNAY 2013

APPLE BLOSSOM • CINNAMON • ASIAN SPICES • FRESH QUINCE

FREE DRAINING SOILS AND STEEP SLOPES RESULTS IN OUR CHARDONNAY VINEYARD PRODUCING LOW YIELDS OF INTENSELY CONCENTRATED FRUIT. ABOVE AVERAGE SPRING TEMPERATURES AND MODERATE RAINFALL WERE RESPONSIBLE FOR GOOD FLOWER INITIATION AND ABOVE AVERAGE BUNCH SIZES AND OVERALL YIELD.

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.

APPLE BLOSSOM AND WHITE PEACH ARE COERCED FROM THE GLASS WITH HINTS OF CRUSHED CAPER AND CINNAMON. FRESH QUINCE AND ASIAN SPICES ADD TO THE COMPLEXITY. FRESH CITRUS AND MELON FLAVOURS ARE BALANCED WITH A FINE FLESHY TEXTURE AND FINE ACIDITY. THE SUBTLE SPICE DERIVED FROM THE FRENCH BARRIQUES ADDS COMPLEXITY AS WELL AS STRUCTURE THROUGH THE PALATE AND INTO A CLEAN FRESH FINISH.

FOOD MATCH : FRESHLY SHUCKED OYSTERS

VITAL STATISTICS
HARVEST: 1ST - 13TH APRIL 2013
TOTAL ACIDITY (G/L): 6.7
PH (UNITS): 3.10
TOTAL SO ₂ (MG/L): 120

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