



## CAVE BLOCK CHARDONNAY 2017

PEACH • NECTARINE • NOUGAT • ROASTED CASHEWS

FREE DRAINING SOILS AND STEEP SLOPES RESULT IN OUR CHARDONNAY VINEYARD PRODUCING LOW YIELDS OF INTENSELY CONCENTRATED FRUIT. GOOD WINTER RAINFALL WAS FOLLOWED BY A COOL, WET SPRING. COOL TEMPERATURES UP TO DECEMBER RESULTED IN LATE FLOWERING AND REDUCED BERRY AND CROP SIZE. WARMTH IN DECEMBER SAW A FLUSH OF VINE GROWTH DUE TO GOOD SOIL MOISTURE. HOTTER WEATHER IN LATE FEBRUARY COUPLED WITH COOL NIGHTS AND DRY CONDITIONS CONTINUED THROUGH TO MID MAY. THESE CONDITIONS RESULTED IN FRUIT OF GREAT QUALITY.

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

INITIAL SAVOURY NOTES LIFT TO REVEAL PEACH, NECTARINE, NOUGAT AND ROASTED CASHEWS. STONEFRUIT ON THE PALATE IS BEAUTIFULLY CONTAINED WITHIN THE FRAMEWORK OF NATURAL ACIDITY THAT HAS A SALINE EDGE DUE TO THE COASTAL LOCATION OF THE VINEYARD. FINE FRENCH OAK AND LEES CONTACT ADDS FURTHER TEXTURE AND LENGTH THAT PERSISTS WITH LINGERING FRESHNESS TYPICAL OF THE CAVE BLOCK TERROIR.

FOOD MATCH : BARBECUE PORK LOIN CHOPS AND PEACH PAN SAUCE SERVED WITH STEAMED GREEN BEANS OR RIGATONI WITH ROAST CAULIFLOWER, RED CAPSICUM PESTO AND TOASTED HAZELNUTS.

VITAL STATISTICS
HARVEST: 6TH TO 20TH APRIL
TOTAL ACIDITY (G/L): 6.9
PH (UNITS): 3.18
TOTAL SO <sub>2</sub> (MG/L): 85



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