

## CAVE BLOCK CHARDONNAY 2018

Dalrymple Cave Block Chardonnay is a single site wine from the cool climes of our Pipers River vineyard. The Cave Block is known for its draining soils and steep slopes, low yields and intensely concentrated fruit. Hand-picked and sorted, this Chardonnay is matured in French oak barrels.



### VINTAGE CONDITIONS

A spring of above average temperatures and low rainfall resulted in early flowering and good berry set. The warm, dry conditions continued through to the end of February before a week of cool weather and significant rainfall. This was followed by a return to warm, dry conditions that persisted through to the end of harvest and into May.

### TERROIR/PROVENANCE/REGION

The Cave Block Chardonnay is about the expression of the fruit from the estate which gives naturally higher acidity, with concentrated, elegant fruit characters from the deep loam soil, old vines and cool maritime climate. Well sheltered from the cool north-westerly winds by the hill, the Cave Block provides a microclimate that is slightly warmer in temperature. Basalt rocks in the soil provide good water drainage, whilst also allowing vines to penetrate to great depth, accessing water in dry conditions.

### TASTING NOTES

White floral aromas mingle with early season peach, honeysuckle, lime zest and fresh ginger complemented by hints of brioche and pine nuts. Fine natural acidity defines the Cave Block Chardonnay and accentuates the flavours of lifted white peach and ginger marmalade. Hints of flint and spice add an extra complexity as they combine with the fine texture and acidity providing a deliciously fresh, lingering finish.

### FOOD PAIRING

Greek chicken, farro, roasted carrots, onions and capsicum with lemon-yoghurt dressing and a sprinkle of currants and flaked almonds. Curly fettuccine with yellow tomato sauce, zucchini, capers and grilled red capsicum.

<b>WINEMAKER</b>	Peter Caldwell
<b>HARVESTED</b>	March 2018
<b>REGION</b>	Pipers River, Tasmania
<b>TOTAL ACIDITY</b>	6.45 g/L
<b>PH</b>	3.14
<b>SO<sub>2</sub></b>	110 mg/L
<b>ALCOHOL</b>	13%
<b>CELLARING</b>	Careful cellaring will reward the imbiber for at least 10 years.
<b>FIRST VINTAGE RELEASE</b>	1995

### WINEMAKING

The fruit was meticulously hand-picked before whole bunch pressing, and then placed into a mix of new and old French oak barriques and puncheons for 11 months. Winemaking included a parcel of wild fermentation, light lees contact and partial malolactic fermentation to naturally adjust acidity for balance and structure.

