



Wicks
E S T A T E

2010 CHARDONNAY



INTRODUCTION

Chardonnay is arguably the World's most noble white grape variety, one that is ideally suited to the *terrior* of the Adelaide Hills Wine Region. Experimentation in the winery led to batches of Chardonnay placed in oak at various stages, from juice to partially fermented wine, with approximately 22.5% of the final blend fermented in new and a further 47.5% in older French oak barriques. Once fermentation was complete, these barrels were stirred weekly to help give a subtle creaminess on the palate and increase complexity. The remaining batches fermented in stainless tanks, were also exposed to extended yeast lees contact and fortnightly stirring.

A modern expression of Cool Climate Chardonnay showing an elegant balance between primary fruit flavours and subtle savoury complexities.

VITICULTURE

100% Adelaide Hills, South Australia
Burgundian Clones
Single Vineyard
Estate Grown

VINIFICATION

The fruit was harvested on the 2nd and 6th of March (a fortnight earlier than usual due to seasonal conditions), then destemmed and chilled prior to being gently pressed in our tank press. A small percentage was fermented in new and seasoned French Oak barriques, with the balance fermented cool in Stainless Steel. We experimented with some lees contact in the stainless tanks, while the barrels were stirred weekly and matured for eight months prior to final blending.

MATURATION/BOTTLING

Bottled under Stelvin Lux + Closure to ensure freshness and product consistency.

CELLARING

This fine Chardonnay will drink beautifully whilst young, yet has the capacity to age and develop gracefully in the cellar.

TECHNICAL DATA

13.03 % alc
TA 6.96
pH 3.33
R.S. 1.7g/L

Wicks Estate Wines Pty Ltd
Telephone: +61 8 8212 0004
Facsimile: +61 8 8212 0007
Email: info@wicksestate.com.au
www.wicksestate.com.au

