



Wicks
E S T A T E

2012 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. The Chardonnay vineyard was crop thinned and leaf plucked ensuring best possible fruit quality was obtained for processing. Once in the winery the juice was placed in a select range of French barriques for barrel fermentation.

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 3rd and 13th of March, then destemmed and chilled prior to being gently pressed in our airbag press. The wine was barrel fermented in new and seasoned French Oak barriques whilst also experimenting with a varying range of juice clarity levels. On completion of primary fermentation the barrels were stirred weekly and matured for a further eight months prior to final blending.

MATURATION/BOTTLING

Bottled under a Screw Cap 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

12.50 % alc
TA 6.90
pH 3.32
R.S. 1.5g/L

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