



Wicks
E S T A T E

2013 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 block was extensively 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 fruit flavours and subtle savoury complexities.

VITICULTURE

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

VINIFICATION

The fruit was harvested on 14th of March, then destemmed and chilled prior to being gently pressed in our airbag press. The slightly cloudy juice was racked directly to a blend of new and seasoned French Oak barriques the following day where it was allowed to warm prior to inoculation with our desired yeast strain. We also experimented with a range of juice clarity levels, aiding the development of texture and complexity. On completion of primary fermentation the barrels were stirred weekly and matured for a further nine 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

13.5 % alc
TA 6.67
pH 3.32
R.S. 1.5g/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

