

MAWSON'S

THE VICKERS CHARDONNAY LIMESTONE COAST 2016

VINTAGE INFORMATION

VINTAGE:
2016

REGION:
Wrattenbully

WINEMAKER:
Natalie Cleghorn

HARVESTED:
January & February 2016

TOTAL ACID
5.5 g/L

PH
3.15

Wrattenbully, on the Limestone Coast, is a land of ancient terra rossa soils over a maze of limestone caves – a place of discovery. We named our Wrattenbully vineyard in honour of acclaimed Australian geologist and iconic Antarctic explorer, Sir Douglas Mawson.

WINEMAKING / VITICULTURE

The Mawson's Chardonnay style is captured by picking the grapes when the flavours are at their most delicious. Cool processing and fermentation were used to retain the freshness of the grapes. The wine was allowed time on its yeast lees, and underwent lees stirring after blending to build some richness of flavour.

VINTAGE CONDITIONS

Many areas in South Australia experienced lower than average winter rainfall in 2015, however, the rain we received was adequate for the soil profiles pre-budburst. The growing season across the Limestone Coast also received minimal rain with just enough to allow the vines to grow steadily. This drier and warmer period resulted in the vintage being approximately two weeks earlier. The upside of a drier, warmer vintage is that the fruit shows concentration and was in great condition. Chardonnay from Wrattenbully showed lovely finesse and acidity along with wonderful flavours.

WINEMAKERS NOTES

The 2016 Mawson's Chardonnay shows aromatics of fresh tropical fruits, white flowers, such as frangipani, as well as hints of the wild ferment with nougat and biscotti. The palate is refreshing, reminiscent of Portuguese tarts and exotic spices. The wine is textural yet approachable and easy drinking; very much a lighter style of Chardonnay traversing the delicate line between freshness and body.

This Chardonnay is best consumed in its youth, try with roast pumpkin, feta & Chorizo pizza or warm pearl couscous and spicy pumpkin salad with pine nuts.

Suitable for vegans and vegetarians.

