

# Chardonnay

## 2017 Chardonnay

### VITICULTURE

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Fruit for the 2017 Coonawarra Chardonnay is again sourced predominantly from our viticulturist Brett Williams vineyard located five minutes by tractor north of Parker Coonawarra Estate's Abbey vineyard.

2017 was a cool vintage, and therefore later than usual, giving an extended hangtime on the vine. This prolonged ripening period produced a more complex and subtle flavour profile.

### WINEMAKING

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Picking occurred in March 2017 using a state-of-the-art Pellenc Selectiv Harvester which de-stems the grapes in the vineyard leaving only the beautiful berries. Following harvest the fruit was pressed off skins straight away to minimise phenolic extraction.

Approximately 40% of the blend was barrel fermented in new French oak Barriques and Hogsheads to season the barrels for the Parker reds. Partial malolactic fermentation took place in barrel for approximately 3 – 4 months. During this process, the French barrels were stored in a cold room at two-degrees to extend the fermentation and enhance complexity in the finished wine. The remainder of the blend was fermented in stainless steel tanks with no malolactic fermentation to enhance freshness and vibrancy, before being combined with the oak portion to create our 2017 Coonawarra Chardonnay.

### TASTING NOTES

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**Colour:** Pale straw with golden hues

**Aroma:** Vibrant nose of peach and white nectarine. Subtle hints of toasted cashews and brioche.

**Palate:** Well structured palate showing bright stone fruits with hints of lemon blossom. Toasty, nutty notes create balance and bring all the right cues forward on the palate. A touch of minerality and a lovely creamy texture move through to a refreshing, crisp finish.

### ANALYSIS

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<b>ALC</b>	13.5%	<b>TA</b>	5.95 g/L
<b>RS</b>	0.5 g/L	<b>VA</b>	0.48 g/L



**PARKER**  
**COONAWARRA**  
**ESTATE**