



## The Architect 2013

Vintage: 2013 was definitely on the warmer end of vintages for Orange. For the most part it was without its challenges. There was however one blip on the radar and that was 100mm of rain in the middle of harvest. Almost all varieties fell either side of this in their ripening, including Chardonnay.

Ripeness happened very quickly with the warm January and February. One could say we nearly got caught with our pants down. We were still pouring the slab for the new press when the first grapes had to be harvested for the sparkling wine. Chardonnay for the architect came in about a week later but still very early.

Viticulture/Winemaking: left on a little more leaf than usual to protect the fruit from the sun. No disease pressure whatsoever. The most important aspect of making the chardonnay is gentle handling. We pressure for an extended period of time to avoid and colour or tannin from the skin. The juice is then settled for 12-24 hours before being racked to tank for fermentation. It usually takes 5-6 days for the indigenous yeast to start to ferment. This is a nervous time for any winemaker. It appeared to take even longer this year (can't explain this, other than to say that the sugar levels were slightly higher than usual). Once the ferment starts the wine is transferred to either barrel or tank. After fermentation the barrels are stirred regularly before bottling.

### Specifications

pH: 3.6

TA: 6.7

Alcohol: 12.5%

Ageing: Mainly older oak, portion in tank. 6-10 months in barrel

Cellaring Potential: Up to 6 years

Tasting: Light pale straw

White peach and citrus flavours with an underlying mineral and acidity that carries the palate. There is a soft texture and interest on the palate from the lees stirring during ageing.