

PHILIP SHAW N°

NO. 11 CHARDONNAY 2012

Chardonnay is the most established variety in the Orange region and also in the Koomooloo vineyard. Since the mid 90's, Koomooloo has been producing Chardonnay with a high level of quality. Chardonnay is a noted variety, achieving relatively quick maturity from the vines.

2012 was an extremely cool vintage, resulting in a delayed season. The hottest day recorded for summer was 28°C.

Ripening conditions were ideal for chardonnay. We harvested in early April with only light to medium crops caused by the cool weather during berry set.

All of the fruit was hand selected in the vineyard and delivered to the winery for whole bunch pressing. The juice is allowed to settle for a short period before being racked to tank to start the natural fermentation process. It usually takes around 5 days for the yeast from the vineyard and winery to build to sufficient numbers to start the ferment.

The juice had a wonderful natural balance with low pH and high acidity. This gives our wine the characteristic brightness and fine line.

25% of the juice is fermented in new oak and 50% in 1 to 2 year wood. The balance is fermented in Stainless steel. Block 6 is usually the best candidate for tank fermentation, maintaining its mineral edge for the blend. The balance of the fruit comes from block 12 and to a lesser extent the wines namesake, block 11. The wine is bottled after 11 months.

Vineyard and Winery notes

Variety	100% Chardonnay
Vineyard	Koomooloo, Orange NSW
Altitude	≈ 900 metres
Vines Planted	1989 ad 1995
Clones	V 1, 95, 96, 210
pH	3.2
TA	6.7
Alc	12.5%
Oak Treatment	25% Balanced French oak, 50% older barrels, 25% stainless steel.
Cellaring Potential	12 years under ideal conditions.

Tasting notes

Colour:	Bright straw with green undertones
Aroma	Complex, vibrant and intense varietal fruits.
Flavour	Medium weight, bright, intense , complex and complete. "Very intense, still needs time." Philip Shaw