



## The Architect Chardonnay 2011

Chardonnay is the most established variety in the Orange region and is noted for its bright elegant styles. It is well suited to the varying altitudes and conditions.

Koomooloo vineyard has produced some outstanding chardonnay over many years. Fruit for The Architect comes from our younger vines planted in 1995. The block it's grown on has a southerly aspect facing the mountains, receiving only the morning sun and maintaining a very cool temperature.

Leading up to the 2011 vintage, we had moderate wet weather but with careful selecting we were able to pick clean very clean fruit, which was further checked on the sorting tables – it was necessary to pick these grapes by hand, carefully sorting only whole clean berries. Once pressed the juice was allowed to settle to remove any heavy solids.

Fermentation occurred utilising yeast from the vineyard at a moderate temperature taking about 14 days to complete. The wine remained on yeast lees for 6 months in old French oak barrels and small stainless tanks. This allowed a build up of complexity without a noticeable amount of oak character.

### Vineyard and Winery notes

Variety	100% chardonnay
Vineyard	Koomooloo Vineyard, Orange
Vines Planted	1995
Clones	V1 & V5
pH	3.3
TA	6.8
Alc	12.5%
Cellaring	now - 4 years

### Tasting Notes

Colour Light straw with intense lime green hues.

Aroma Bright and subtle varietal fruit.

Palate Light fine texture, with excellent complexities and long acid finish.