



2015 The Architect Chardonnay

Overview of growing season and harvest period for 2015:

2014 was a cold winter with a few snow falls. This was followed by an early warm, dry spring which pushed the vines through budburst to fruit set in a relatively short period of time, setting the tone for an early vintage. Summer consisted of warm days and cool nights and some timely rain in January. By mid-Feb the 2015 vintage kicked off with Sparkling base for the Edinburgh. A dry warm March saw the chardonnay ripen beautifully: retaining lovely natural acidity and vibrant fresh fruit characters.

Wine making notes:

The Chardonnay was sourced from koomooloo and another neighbouring vineyard. The grapes were pressed into vats where they were allowed to settle at ambient temperature overnight before being racked off gross lees. Once the juice started to ferment (with natural yeast) a portion was transferred to barrel for ferment. Following fermentation wines were stirred regularly to create complexity and mouthfeel. The Architect went through spring malolactic fermentation before being carefully blended for bottle.

Wine makers tasting notes:

The Architect is pale straw yellow with a slight green tinge. The nose is complex and alluring with honeyed fruit, vibrant citrus and a touch of toast. It has a fresh palate with layers of stone fruit, savoury characteristics and creamy nuances. Bright citrusy acidity gives the wine clarity and drive.

Wine analysis:

pH 3.34

TA 5.6g/L

Residual sugar 0.0g/L

Alcohol 12.2%v/v