

PHILIP SHAW N°

NO.11 CHARDONNAY 2014

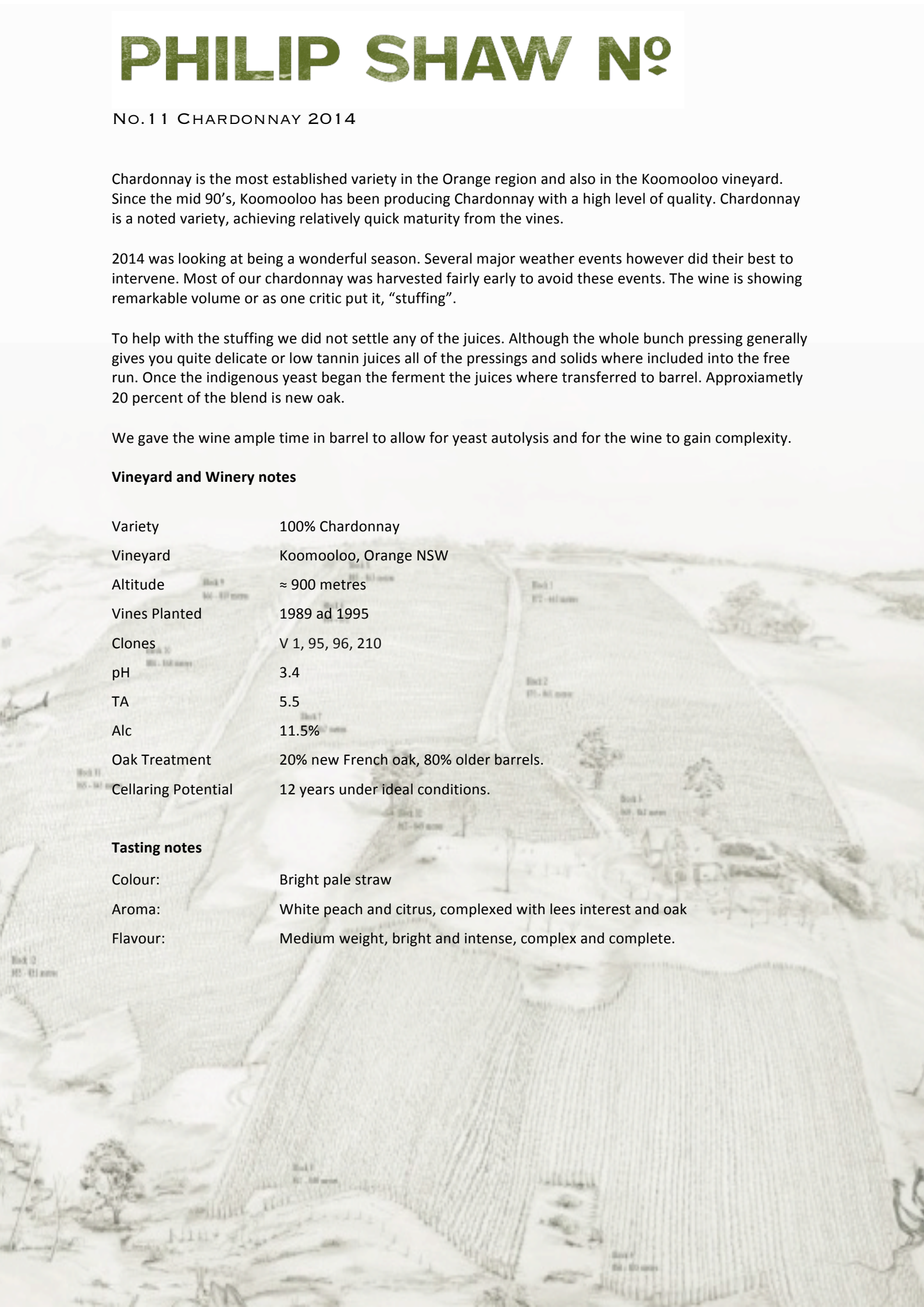
Chardonnay is the most established variety in the Orange region and also in the Koomooloo vineyard. Since the mid 90's, Koomooloo has been producing Chardonnay with a high level of quality. Chardonnay is a noted variety, achieving relatively quick maturity from the vines.

2014 was looking at being a wonderful season. Several major weather events however did their best to intervene. Most of our chardonnay was harvested fairly early to avoid these events. The wine is showing remarkable volume or as one critic put it, "stuffing".

To help with the stuffing we did not settle any of the juices. Although the whole bunch pressing generally gives you quite delicate or low tannin juices all of the pressings and solids were included into the free run. Once the indigenous yeast began the ferment the juices were transferred to barrel. Approximately 20 percent of the blend is new oak.

We gave the wine ample time in barrel to allow for yeast autolysis and for the wine to gain complexity.

Vineyard and Winery notes



Variety	100% Chardonnay
Vineyard	Koomooloo, Orange NSW
Altitude	≈ 900 metres
Vines Planted	1989 and 1995
Clones	V 1, 95, 96, 210
pH	3.4
TA	5.5
Alc	11.5%
Oak Treatment	20% new French oak, 80% older barrels.
Cellaring Potential	12 years under ideal conditions.

Tasting notes

Colour:	Bright pale straw
Aroma:	White peach and citrus, complexed with lees interest and oak
Flavour:	Medium weight, bright and intense, complex and complete.