



SINGLE VINEYARD

## FOUR JACKS

2016/CHARDONNAY



### BLEND

100% Chardonnay.

### COLOUR

Pale straw with green tints.

### AROMATICS

Lifted nose of white stone fruit, citrus blossom, raw cashew with subtle toasty notes.

### PALATE

Full and fleshy mouthfeel, showing intense white nectarine and citrus leaf on the palate with underlying raw cashew and subtle toasty oak, supported by a well integrated acid backbone, great length with a crisp, lingering finish.

### OAK MATURATION

9 months maturation in French oak.

### AGEING POTENTIAL

4-5 years.

### WINEMAKING

The chardonnay grapes were picked at optimum ripeness during the coolest period of the night to help retain the vibrant primary fruit flavours. It was transported directly to the winery post-harvest, crushed and pressed to tank and allowed to cold settle. The juice was racked to barrel for fermentation. The ferment temperature was controlled, helping to retain the fresh primary fruit aromas while also developing a complex fermentation bouquet and increased palate weight and texture. Post ferment the wine was fined with traditional additives, cold stabilised and bottled.

### WINEMAKING DATA

Geographical Indication / Manjimup

Harvest Date / 9th March

pH / 3.23

Titrateable Acidity / 7.1 g/L

Reducing Sugar / 1 g/L

Alcohol / 13.5%