

FOUR SISTERS



Chardonnay



Variety: Chardonnay
Vintage: 2017
Region: Central Victoria
Variety: 100% Chardonnay
Alcohol: 12.5%
Best Consumed: 2019 - 2023

Vineyards: The fruit was sourced from vines aged an average of 18 years, grown on sandy loam soils with a slight clay content. The vines are trained on to a VSP trellis running East-West so that the predominantly Westerly winds flow down the rows. Canopies tend to be open with good fruit exposure and subsequently there is low disease pressure. The fruit generally displays fresh citrus, lemon, and peach characters with tropical notes in warmer years.

Vintage Conditions: The 2017 vintage began with the traditional late start and finished off with a very even steady ripening. Victoria received average or above average rains through the 2016 winter and spring. The good winter rains continued through spring and the grapevines responded, growing vivid green canopies and setting good crop levels. Spring is usually temperamental and it was definitely that this year, temperatures bounced up and down, there were many '4 seasons in a day' events, and warmish rainy days. Summer seemed transient but in March there were three balmy weeks of low 30's temperatures and warm nights. The fine weather continued through April which assisted with picking times. Vintage was in two parts, the first produced wines with bright fruit and elegance, with later fruit having increased concentration and richness.

Winemaking: The fruit for the 2017 vintage has been sourced from cooler climate Central Victorian vineyards creating a fresh and lean style Chardonnay. The base wine is stainless steel fermented to retain the natural citrus and peach characters and then put through malolactic fermentation to soften the acid and the fruit. The malolactic fermentation is carefully monitored to ensure it progresses to completion adding texture to the palate and pronounced citrus notes.

Tasting Notes: Bold tropical fruit flavours teamed with subtle hints of peach and rockmelon are apparent on the nose and palate.

Food Match: A classic partner to lightly grilled chicken dishes, creamy Italian inspired

Good friends are like stars.

