

HEYDON

ESTATE

HALLOWED TURF CHARDONNAY 2018

THE VINES

Soil: Ironstone gravels, sand and clay

Vine Age: 23 years and 12 years

Yield: 2.5 tonne per hectare

Harvest: 26th February

VINIFICATION

Whole bunch pressed to barrel for wild yeast ferment, then matured on lees with regular bâtonnage to enhance texture. A combination of seasoned oak and stainless steel barrels are used to encourage complexity arising from lees contact, at the same time maintaining bright, fresh fruit character.

Ageing: Matured for 10 months in barrel.

Barrels: Stainless steel barrels and seasoned French oak.

TASTING NOTES

From the exceptional 2018 vintage the aromas are jumping out of the glass with orange blossom, white nectarine and melon notes that define Margaret River Chardonnay. Enticing hints of fresh almond and vanilla pod add complexity. The finely textured palate exudes zesty citrus with richer lemon curd and brioche. The wine embodies a delicious, juicy, fruit driven character with mineral notes and fresh acidity. The French oak is seamlessly integrated, providing with a long, clean finish.

Cellaring Potential: Enjoy while youthful and fresh

Serving Temperature: 8-12°C

Food Pairing: Mixed mushroom risotto or soft, creamy cheeses.

COMPOSITION

Variety: 100% Chardonnay - blend of Gin Gin and Burgundian clones (95 and 277).

Alcohol: 13.5% **pH:** 3.29 **Total Acidity:** 7.6 g/L **Residual Sugar:** Dry <0.5 g/L

