

Olivias Chardonnay 2005

Winemaker: Anthony Miceli

Picked: 10/4/05-17/4/05

Bottled: 11/3/07

Winemaking: Hand picked and whole bunch pressed, to maintain maximum fruit and minimum extraction of hard skin tannins. Fully barrel fermented with mild juice oxidation at low temperatures to attain creamy mouthfeel and maximise palate length. This wine has undergone 100% malolactic fermentation, which we feel has added further complexity without detracting from the fruit characters. Retained on fermentation lees, in barrel, for more than a year, to allow full oak integration, complexity and depth.

Oak: 30% new. Approximately 90% French and 10% American oak.

Analysis: Alc 13.5 pH 3.50 T/A 7.1 Residual sugar 1.3 g/l

Tasting Notes:

An elegant and delicate wine with complexity and subtlety.

Brilliant pale greenish yellow. Citrus, melon, nectarine, cashew, vanillan oak some butteriness and struck match. Smooth mouthfeel and fine acid balance, with great length of flavour.

This wine is fermented in oak, remaining in contact with its yeast lees for a full year to develop depth and complexity.

Olivia is our second daughter, and it is with pride that her name is given to this wine.

Cellaring: With barrel and bottle age this wine is drinking beautifully now but will continue to improve for at least 5 years, particularly now it is under Stelvin.

Winemaker's Comments:

Not over-oaked by this length of ageing, it shows lovely balance and integration, remaining "fine" and demonstrating the elegance and length only possible with long ripening in cool conditions.

Whilst fully ripened from a warm year, I feel this still in the slightly more restrained style and is a true expression of our climate - our "terroir".

A long way from "mainstream" Australian Chardonnay it does not rely on brute strength, alcohol, or sugar to impress.

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Awards:

RECOMMENDED Wine Wise 2007

BRONZE Rutherglen Wine Show 2007 Class 122

BRONZE Rutherglen Wine Show 2008 Class 122

BRONZE Victorian Wines Show 2008 Class 21

BRONZE Royal Melbourne Wine Show 2008 Class 32

BRONZE Red Hill Cool Climate Wine Show 2009 Class 19

BRONZE Bathurst Cool Climate Wine Show 2008 Class 3027