



FAT SPARROW

2016 Strathbogie Chardonnay

Strathbogie Ranges, Victoria

Viticulture and region

Located in Central Victoria, the Strathbogie ranges are a predictably high-altitude growing environment with the associated risks including freezing temperatures and regular heavy frosts. Soil is granitic sand.

This particular paddock is situated 460 metres above sea level, receives about 800mm of annual rainfall, and has rows planted East-West.

Winemaker's notes

The 2016 Chardonnay matured slowly, then quickly finished its ripening phase. Unseasonal mild weather made it quite difficult to predict the final weeks. Ultimately the wine was machine harvested early one morning in March at Baume 13.0. The grapes were immediately crushed and destemmed. Free run juice and pressings were separated at this point and progressed through the winemaking process in parallel.

Fermentation was initiated and managed at very low temperatures, and both parcels were then transferred to storage vessels. The pressings went into older barrels, free run into inert containers, and both were stirred periodically over the following weeks to impart richness and mouthfeel.

Once complete the two parcels were re-combined, stabilised, and sterile filtered prior to bottling.

Tasting notes

Pale golden straw in colour, with a nose of green apples, citrus and white stone fruit.

The palate is citrus, white peach and green melon, with a lovely mineral/flint backbone.

Racy acidity makes the wine particularly clean and refreshing.

Suggested foods

Perfectly suited to shellfish, sushi, seafood of all types, and lighter meals.

Specifications

Alcohol	13.5%
pH	3.53
Titrateable Acidity	6.38g/l

