

2016 Reserve 'Premier' Chardonnay

Varietal: 100% Chardonnay

Vintage: 2016

Cellaring: 5-10+ Years

Alcohol: 14.2% Alcohol

A beautifully fluid line of stonefruit, ripe pear, white flowers and grapefruit with match-stick and vanillan oak characters integrating perfectly. Rich and long on the palate, a trait of the warm harvest. Chalky tannin will contribute to the cellaring potential of this wine.

Tasting Notes: Influences of site and clone are very apparent in this Chardonnay. It is ripe and juicy with stonefruit, ginger, melon, grapefruit in a confluence of textures and flavours with vanilla and matchstick oak characters integrating beautifully. Made for 5-8+years cellaring

Winemaking Notes: Hand picked on 17th February 2016. Crushed and pressed with full solids straight to oak (30% new), both primary and malolactic fermentation were natural. 10 months on lees in oak before being racked and filtered in preparation for bottling.

Viticultural Notes: Swallowfield vineyard is located in Gembrook, making it the southern-most vineyard in the Yarra Valley. It is situated on an outcrop of Granite soil and these quartz rich soils are perfect for growing pinot noir and chardonnay. 'Terre' translates into 'Earth and pays homage to these incredible soils. This is the first release of our 'Premier' single vineyard Chardonnay. Swallowfield block one I-clone traditionally produces the fruit that best represents this site. 2016 will be remembered as one of the warmest and earliest harvests on record.

