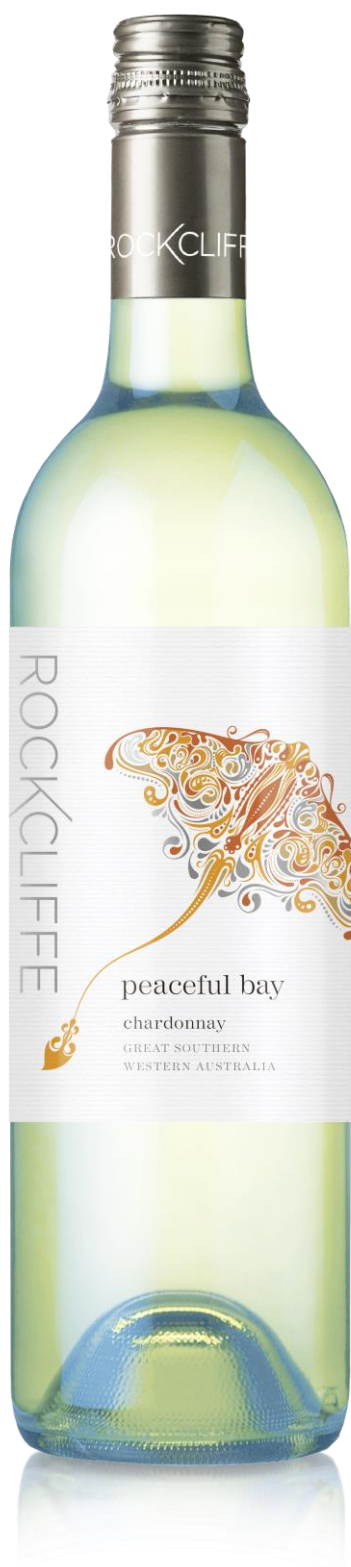




ROCKCLIFFE

peaceful bay
2018 chardonnay
WESTERN AUSTRALIA



COLOUR

Brilliant pale straw.

NOSE

Lifted stone-fruits - white nectarine, cumquat & subtle toasty oak notes.

PALATE

A creamy textured Chardonnay with flavours of fresh honeydew melons, limes and lemons.

WINEMAKING

The 2018 Chardonnay was picked at optimum ripeness during the coolest period of the night to help retain the primary fruit flavours. It was transported directly to the winery post-harvest, crushed and pressed to tank and allowed to cold settle. The juice was racked with some light “fluffy” lees to add to the texture, and inoculated. Careful integration with French Oak occurred during fermentation and maturation. Post fermentation the lees were stirred gently initially once a week, then monthly, until the balance between oak, lees and fruit characters was achieved. Partial malolactic fermentation was encouraged to provide some palate richness while retaining the vibrant natural acidity. The wine was then blended, fined and bottled.

FOOD PAIRING

Chicken and mushroom risotto.

VINTAGE NOTES

Starting the season, good rain events produced strong growth, canopies and budburst flowing to excellent yields and creating one of the best vintages in a decade.

Progressing to a long cool summer providing the slow steady ripening of fruit that gives us the intense flavour and acidity that we hope and dream for every vintage. All areas of the Great Southern were gifted this incredible season and fruit from all the Rockcliffe Vineyards looking superb.

QUICK NOTES

VINTAGE
2018

WINEMAKERS

*Elysia
Harrison/Mike
Garland/Lucy
Maddox*

GRAPE VARIETY

Chardonnay

BOTTLED

March 2019

GROWING AREA

Western Australia

ALC %/VOL

13.5 % v/v

TITRATABLE ACIDITY

5.1 g/l

pH

3.44

CELLAR POTENTIAL

4-6 years

OAK

NA

MATURATION

NA

JAN CODE

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