



CHARDONNAY 2017

Upper Ngumby Vineyard

SOUMAH *of* YARRA VALLEY

The Yarra Valley is possibly the ultimate region in Australia for fresh, new-age Chardonnay. Our goal is simple: add to that reputation with premium, definitive vineyard sites and exacting viticulture to create a modern, premium Chardonnay. The fruit was barrel fermented with 100% wild yeast. The wine was then matured on lees in these Barriques and Puncheons for eight months with some secondary fermentation to create depth and finesse.

The citrus bouquet is supported by some flintiness and sweet melon character. A fresh nectarine and melon palate is integrated with subtle oak and creaminess, finishing long and fresh.

Varietal	Chardonnay	Harvest	3 rd March 2017
Vine Age	20 Years	Baume	11.8
Yeast	Wild	pH	3.30
Oak Age	21% New	TA	6.70

“New Age, Fresh and Crisp.”