



CHARDONNAY 2018

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 modern, premium Chardonnay. The fruit was barrel fermented with 100% wild yeast. The wine was then matured on lees in the barriques and puncheons for eight months, with some secondary fermentation to create depth and finesse.

The Upper Ngumby vineyard is within the confines of Yarra Glen, sloping gently east. It is protected from the late afternoon sun by the Christmas Hills, rising up to the west. Steely citrus bouquet is supported by some flintiness and sweet melon character. A fresh melon and nectarine palate is integrated with subtle oak for a silky mouthfeel, finishing long and fresh.

Varietal	Chardonnay	Harvest	2 March
Vine Age	21 years	Baume	11.8
Yeast	Wild	pH	3.5
Oak Age	20% new Oak	TA	6.0

“New Age, Fresh and Crisp”