



## St. Kilda Chardonnay 2017

### WINE DESCRIPTION

Southeastern Australia, rather than being classified as a wine region in the traditional sense, is officially classified as a 'viticultural super zone.' It measures some 1250 miles and reaches from the Pacific coast in Queensland to the Indian Ocean. The sheer scale of this zone and the diversity of its climates, zones and latitudes, make it a virtual spice market for winemakers to choose from when selecting their vineyards and their grapes.

Fruit classification was based on those vineyards showing flavor expression characteristic of St. Kilda quality. Favored grapes profiling melon and stone fruit were ideal for this modern wine style.

The wine was fermented cool over a two week period. Select parcels were fermented with the inclusion of American and French oak staves. Once fermentation was complete the wine was matured on fine yeast lees for over 2 months to build palate weight.

### TASTING NOTES

Tight, fresh pear and stone fruit flavours balanced with a subtle, hint of cashewy oak.

### VINEYARD & PRODUCTION INFO

Soil composition:	Clay-Loam
Training method:	Single Wire
Elevation:	0 - 500 feet
Yield/acre:	4 - 7 tons
Exposure:	Various
Harvest time:	February

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	5 - 14 days
Fermentation temperature:	57 - 60 °F
Type of aging container:	Stainless steel tanks
Length of aging before bottling:	6 months

### ANALYTICAL DATA

Alcohol:	12.4%
pH level:	3
Acidity:	5.9 g/L

### PRODUCER PROFILE

Estate owned by: De Bortoli  
Winemaker: Julie Mortlock  
Total acreage under vine: 188  
Estate founded: 1928  
Region: Riverina  
Country: Australia