



RED CLAW
MORNINGTON PENINSULA

2016 Red Claw Chardonnay

2015/2016 Growing Season

Winter of 2015 was cold and dry, the coldest in 26 years, with an average of 13.9°C. Cold and dry conditions continued into spring, with below average rainfall throughout September and October. Budburst occurred in mid-September. Flowering commenced early November with the dry conditions prevailing. The gentle, dry and warm conditions led to excellent fruit set and pre-bunch closure around 30 November.

Summer began with below average rainfall and above average temperatures. It was Victoria's third warmest summer on record and we were thankful for the prevailing sea breezes in our part of the world. February was hot and dry, and harvest commenced on 11 February, the earliest vintage on record at Yabby Lake - one week earlier than 2015, unprecedented for the Mornington Peninsula. Pinot Gris was harvested first, then Chardonnay followed by the Pinot Noir. The fruit was picked in excellent, pristine condition – with concentrated fruit flavours and exceptional colours.



Region	Mornington Peninsula
Alc	12.5%
Tit. Acidity	5.9g/l
pH	3.28
Winemaker	Tom Carson
Viticulturist	Keith Harris
Harvest	12-17 February




Winemaking

The fruit was hand harvested and pressed in small batches before it was left to settle overnight. French oak barrels (500 litre puncheons) were used for fermentation (no malolactic). All wild ferments. The wine was aged on yeast lees for 8 months, and bottled in September 2016.

Tasting note

Bright intense pale straw colour. Lifted aromas of clean citrus notes, stone fruit and a subtle hint of spicy French oak. A tightly focused palate, with lovely balance and a long, complex finish.

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