



## 2017 Red Claw Chardonnay

The 2017 vintage on the Mornington Peninsula is a classic in the making. A mild but windy spring led into a cool summer and extended autumn. Yields were low, and small bunches and berries resulted in exceptionally complex and detailed fruit flavours. The wines are classically proportioned with great purity and intensity.



<b>Region</b>	Mornington Peninsula
<b>Alc</b>	12.5%
<b>Tit. Acidity</b>	6.9 g/L
<b>pH</b>	3.19
<b>Winemaker</b>	Tom Carson
<b>Viticulturist</b>	Martin Sampson
<b>Harvest</b>	4 – 8 March




### 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 natural ferments. The wine was aged on yeast lees for 10 months, and bottled in December 2017.

### Tasting note

Bright intense pale straw colour. The bouquet has citrus notes, stone fruit and a subtle hint of spicy French oak. The palate has a lovely rounded texture, but with focused acidity and lovely balance. The finish is long and persistent.

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