



RED CLAW
MORNINGTON PENINSULA



RED CLAW CHARDONNAY 2009

Variety:	Chardonnay
Region:	Mornington Peninsula
Alcohol:	12.5%
Residual Sugar:	0.51 g/L
Titrateable Acidity:	7.8 g/L
Harvest Dates:	19 February – early March 2009

VINEYARDS & WINEMAKING

VINTAGE

Average winter rains lead to good bud break and excellent early season growth. The drought returned in spring with below average rainfall, but with access to recycled water for irrigation the dry period was not a concern and good, healthy growth continued through December and early January.

An overwhelming heatwave struck between 28-30 January and extreme temperatures returned on 7 February. Fortunately, with plenty of water available we immediately implemented a full program of irrigation. The effect of the heat was significant, however rigorous hand selection was implemented in the vineyard to ensure that only the best fruit was delivered to the winery – this resulted in a 30% loss on forecasted crop levels. Our meticulous approach allowed us to identify the blocks that delivered excellent quality, resulting in delicate and complex fruit flavours and lower alcohols in the wines.

WINEMAKER'S NOTES

The fruit was hand harvested and gently whole bunch pressed in small batches before it was left to settle overnight. French oak barrels were used for fermentation. The wine was aged on yeast lees for 10 months and assembled for bottling in December 2009.

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

Winemaker – Tom Carson