

FOUNDERS VIEW

Variety: Chardonnay

Vintage: 2018

Region: Eden Valley, South Australia

Alcohol: 13.0%

The founders of Krondorf village farmed small plots, where vines grew among produce, orchards and livestock. In the 1890s, the Glenview winery was founded, which overlooked these little farms. This winery became the engine room of Krondorf wines. Honouring this history, this range of wines is a result of long-term partnerships with exceptional and often multi-generational Barossa growers from diverse vineyards in the Barossa's sub-region of Eden Valley.

Climate

Eden Valley sits 34 degrees south of the equator, at a similar latitude to the neighbouring Barossa Valley. However, the higher elevation of Eden Valley provides cooler conditions, 5-7°C lower than the Barossa Valley floor. The undulating, hilly terrain provides a diverse range of sub-climates, meaning aspect and slope are important factors in vineyard site selection.

Variety

Chardonnay is the world's most famous white wine grape variety, and one of the most widely planted. Chardonnay styles have swung from ripe, creamy, heavily oaked examples to lean, austere and acidic wines. Barrel fermentation and maturation can result in wines with layers of complexity which complement the finesse of cool climate grown fruit. The first commercial planting of chardonnay in South Australia was established in the High Eden sub-region in 1973. Rocky, shallow soils prevalent in the region, coupled with the cooler conditions, make Eden Valley perfect for growing outstanding chardonnay grapes.



FOUNDERS VIEW

Variety: Chardonnay

Vintage 2018

The 2018 growing season began with above average winter rainfall in 2017. Warm conditions in October and November led to dense vine canopies, with good flowering and bunch set.

Spring and summer rains were significantly below average, with high January and February temperatures slowing ripening and contributing to lower fruit yields due to smaller berry size. Overall, the Eden Valley wine grape crush was down 9% on 2017, but still above the five-year average.

Chardonnay wines produced from 2018 exhibit classic citrus and melon flavours, with a vibrant natural acid line.

Winemaking

Selected vineyards were harvested mechanically at optimal ripeness in the cool of the night to retain fresh citrus and melon flavours. The fruit is then crushed and destemmed to an airbag tank press for gentle extraction of the juice from the berries. All movements take place at controlled temperatures, under inert gas cover to prevent oxidation. After a period of cold settling to clarify the juice, it is transferred to new and second-use French oak hogsheads for fermentation in our temperature-controlled cellars. The fermentation is slow, cool and even, to maintain pristine aromatics and prevent loss of flavours. The wine is stirred on lees for up to three months to allow development of a soft, creamy texture. Individual barrels are then selected to blend a wine of subtle complexity and finesse.

Tasting notes

Mid straw colour. Lifted white peach and nectarine aromatics with flinty notes.

Full and intense white stone fruit with grilled cashew notes and generous mid palate. Integrated oak with mouthwatering acid line.



KRONDORF
BAROSSA

krondorfwines.com.au